

# BARREL & FIELD

## Late Winter Bourbon-Paired Game Dinner

*A refined exploration of American game meats paired with expressive bourbons, celebrating craftsmanship, seasonality, and the spirit of the field.*

### The Gathering

Bourbon Old Fashioned  
demerara · orange peel · aromatic bitters  
Venison Tartare Crostini  
cured egg yolk, pickled chanterelle mushroom, chive

### From the Field

Bourbon Lacquered Roasted Quail  
apple-sage stuffing, bourbon-poached pear, brown butter jus, winter citrus  
*Old Grand-Dad 114-proof, 63% Corn, 27% Rye, 10% Malted Barley*

### The Hunt

Handmade Wild Boar Agnolotti  
porcini mushroom cream, black garlic puree, parmesan espuma  
*Green River Wheated 90-proof, 70% Corn, 21% Wheat, 9% 6-Row Barley*

### The Stag

Seared and Roasted Prime Elk Loin  
juniper infused jus, silky celery root purée, charred broccolini, smoked sea salt  
*Heaven Hill 7-yr Bottled in Bond 100-proof, 78% Corn, 12% Malted Barley, 10% Rye*

### The Roost

Crispy Duck Leg Confit  
cherry-bourbon gastrique, creamy farro risotto, duck skin crumble  
*Angel's Envy Port Finished 86.6-proof, 72% Corn, 18% Rye, 10% Malted Barley*

### The Hearth

Dark Chocolate & Bourbon Pecan Torte  
vanilla bean crème anglaise, bourbon roasted pecans, sea salt  
*Woodford Double Oaked, Boyce Private Selection 90-proof, 72% Corn, 18% Rye, 10% Malted Barley*

### Optional Enhancement: Rare & Allocated Bourbon Pours

Blanton's Single Barrel, 93-proof -- 1oz -- \$18  
Willet Pot Still Reserve, 94-proof -- 1oz -- \$12