



Bourbon Dinner



Ricky Rabbit

A Mellow Gin with a Hint of Spice Served with Fresh Lime Juice and Soda Water.

Amuse

Fire Roasted Gulf Shrimp with Prosciutto, Pickled Okra, Tomato Confit, Parmesan Crisp.

Bespoke Gin

Rabbit Hole Boxergrail Bourbon

This Premium Whiskey Boasts a Lavish Bouquet of Spice and Butterscotch with Notes of Citrus and Black Tea. Served Neat.

First Course

Jumbo Lump Blue Crabmeat Imperial Served with Crisp Phyllo and Roasted Red Pepper Couli.



Boxergrail



Port Light

Butterscotch with Bursts of Citrus, Served with Passion Fruit Syrup, Luxardo Cherry Juice, and Peychauds Bitters.

Second Course

Duck Confit Salad with Mixed Baby Greens, Red Onion, Black Currants, and Roasted Turnips. Finished with a Spicy Mustard Vinaigrette.

Heigold

Rabbit Hole Old Fashion

Notes of Toasted Grain, Honey, and Mint Served with Rich Sugar Syrup and Peychauds Bitters.

Third Course

Braised Pork Belly with Smothered Southern Greens, Bourbon Pepper Jelly Reduction.



Cavehill



Rabbit Hole Dareringer Bourbon

This Whiskey Displays Elegant Flavors of Raisins and Currants Coupled with a Hint of Vanilla. Served Neat.

Fourth Course

Dry Aged N.Y. Strip Steak Seared in a Cast Iron Skillet, Served with Roasted Mushroom Ragout, Potato Croquette, and Roasted Chipolini Onions.

Dareringer

Rabbit Hole Cavehill Bourbon

Aroma of Spice and Apples with Notes of Toasted Grain, Honey, and Mint Evolving Into Flavors of Vanilla and Custard. Served Neat.

Fifth Course

Bourbon Glazed Peach Compote Served with Vanilla Bean Ice Cream and Cinnamon Short Bread Cookies



Cavehill