



FOOD BY CHEF QUICK
DRINKS BY FREEPOUR
AT ESOTERIC
9.26.22

First Course

Cranberry Apple Butter | Brie | Pecan | Sage | Puff Pastry
Kiwi Cocktail - Sparkling Sauvignon Blanc (NZ) Compressed Kiwi,
Thyme, Anise

Second Course

Sea Scallop | Kabocha Puree | Goji Berry & Ancho Gastrique |
Herbs
Barrel Fermented Chardonnay, Monterey, CA

Third Course

Orecchiette | Italian Sausage | Broccolini |
Caramelized Red Onion | Fennel | Asiago
Blended Scotch, French Dry Vermouth, Olorosso
Sherry, Lemon & Basil

Fourth Course

Duck Breast | Wild Rice | Walnut & Grape Compote | Carrot
Puree
Tempranillo Rioja (ES)

Dessert

Spice Cake | Smoked Vanilla Butter Cream | Citrus Pears
Cardamaro, Applejack, Angostura, Orange



CHEF QUICK
AT BIG UGLY BREWING
10.2.22 & 10.3.22

First Course

Venison Empanada | Caramelized Onion & Horseradish Aioli
31 Heroes Kolsch Style Ale - Light, Crisp, & Floral

Second Course

Carrots | Parsnip | Radish | Maple & Orange Yogurt | Spicy
Pepitas | Herbs
Schlitzengiggle Oktoberfest - Toasted Malts with a Crisp Finish

Third Course

Coconut Crispy Chicken | Curry Sauce | Pomegranate Molasses |
Pickled Serrano Peppers
Hoppily Ever After - West Coast IPA with Pomegranate & Hibiscus

Fourth Course

Bronzed NY Strip | Confit Garlic Croquette | Smoked Bourbon &
Cherry Reduction | Arugula
Pistachio Mustachio - Pistachio & Smoked Sea Salt Rum Barrel
Aged Porter

Fifth Course

VA Apple Tart | Home-Made Vanilla & Malt Gelato | Spiced Caramel
Levity Muffin Top - Sweet & Light with Flavors of Vanilla Crème &
Cinnamon Graham Crackers