



## ST. PATRICK'S DAY DINNER

\$55

\$35 OPTIONAL BEVERAGE PAIRING

### COURSE 1

COLD SMOKED ALASKAN KING SALMON | POTATO BOXTY | CRÈME FRAICHE | DILL

*Curious Jackalope cocktail*

*Drumshanbo Irish gunpowder gin | grapefruit*

### COURSE 2

BANGERS AND MASH | HOUSE MADE SAUSAGE | ONION GRAVY | ENGLISH PEA

*Guinness stout*

### COURSE 3

CORNED BEEF AND CABBAGE | WAGYU BRISKET | CARROT PUREÉ | PICKLED CABBAGE

*Blackthorn cocktail*

*Slane Irish whiskey | French vermouth | absinthe*

### DESSERT

STICKY TOFFEE PUDDING

*Irish coffee*

*Buffalo Trace bourbon cream*



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DATE:

3/17-18/24

CHEF:

*Jason Custer*

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