

Starting off with fresh flavors of garden favorites: Watermelon & Cucumber Gazpacho Paired with our Beet the Heat cocktail.

Appetizer:

Octopus & Watercress Salad Paired with a tasting flight of our finest spirits including Ashlynn Original Whiskey, Ashlynn Bourbon, One Hundred Ten Whiskey, & our newest release, Adam Hoops.

Entrée:

Choice of:

16 oz. Bone-In Filet Mignon: Served with a bone marrow pipe bone and grated, cured egg yolks, and rosemary parmesan French fries.

Whole Branzino: Grilled to perfection and served with a medley of roasted root vegetables. Both entrées will be paired with our legendary Smoked Old Fashioned.

Dessert:

A rich decadent Carrot Cake Paired with a dark chocolate espresso iced coffee cocktail featuring our Pumpkin Spiced Rum.

