

OLD ELK BOURBON DINNER

THE TOWNSEND HOTEL

AGED PIMENTO CHEESE

ROSEMARY ROASTED FIGS | SMOKED SALT ROASTED WALNUTS | DRIED CHERRIES |
DARK CHOCOLATE | LAMB'S LETTUCE | MICRO ARUGULA |
PUMPERNICKEL CRUMBLE | WHISKEY SOUR MERINGUE | FOCACCIA CRISP

GOLD RUSH

STRAIGHT WHEAT WHISKEY | LEMON | FIG | HONEY

FIVE ONION TARTLET

GRUYÈRE & THYME GRATINEE | BRAISED VEAL CHEEKS | MICRO LEMON BALM

FALL COCKTAIL

STRAIGHT RYE WHISKEY | SPICED PEAR LIQUEUR | APPLE CIDER | LEMON AND THYME

RED AND YELLOW BEET SALAD

DUCK CONFIT | CRISPY SMOKED DUCK BREAST | HAZELNUT BALSAMIC DRESSING |
FRISÉE | TOASTED HAZELNUTS | PICKLED SHALLOTS | FLOWERING CHIVES |
WHIPPED GOAT CHEESE

BLACK MANHATTAN

8 YEAR WHEATED BOURBON | AVERNA AMARO | ANGOSTURA BITTERS

WAYGU NEW YORK STRIP

WARM SPINACH SALAD | RISOTTO CROUTON | MOODY BLEU CHEESE |
BACON LARDONS | CRISP SOUR APPLE | RADISH | BOURBON PEACH CHUTNEY |
ROASTED BARTLETT PEAR PUREE

10 YEAR WHEATED BOURBON

MAPLE BOURBON PECAN FILLED FRENCH PASTRY

MILK CHOCOLATE BANANA GANACHE | PUMPKIN SPICE CRUMBLE |
CINNAMON CRÈME ANGLAISE

OLD FASHIONED

CIGAR CUT BOURBON | MAPLE SYRUP | CHOCOLATE BITTERS