



BOILER HOUSE FOUR-COURSE WHISKEY DINNER

MENU

FIRST COURSE

Seafood fondue, shrimp, crawfish, spinach,
mushrooms, sweet yellow onions, white wine
white wine cheese sauce, garlic toast
(.44 rye)

SECOND COURSE

Pan seared duck breast, oyster mushrooms,
leeks, fresno chiles, ginger honey soy glaze
(.36 cask)

THIRD COURSE

Grilled pork tenderloin, purple potato puree,
garlic roasted heirloom carrots, currant chutney
(302 smoked single malt)

FOURTH COURSE

Grilled peach and apricot cobbler, almond
strussel topping, 44 rye vanilla bean ice cream
(.44 rye)