

ESTD **SHULAS** 1989
STEAK HOUSE

**RECEPTION COCKTAIL: TRAVELLER'S
WHISKEY OLD FASHIONED**

APPLEWOOD SMOKED BACON
WITH BURNT ORANGE, RHUBARB, AND SPINACH
BUTTER

**PAIRED WITH E.H. TAYLOR SMALL
BATCH**

PISTACHIO AND GOAT CHEESE SALAD
WILD BABY GREENS WITH VERMONT GOAT
CHEESE MOUSSE, CANDIED PISTACHIO, AND
HUCKLEBERRY VINAIGRETTE

PAIRED WITH EAGLE RARE

GRILLED FILET MIGNON
WITH CROQUETTE POTATO, MIXED BABY
VEGETABLES, AND DEMI-GLACE

PAIRED WITH SAZERAC 6 YEAR RYE

S'MORES
WITH A TWIST

PAIRED WITH BUFFALO TRACE

SAZERAC

SAZERAC BOURBON DINNER | MARCH 7, 2024 AT 6:30PM