



# TAPAS & BOURBON (OR WINE)

Thursday April 29<sup>th</sup> 6:30-9:30

\$150 per person plus tax and gratuity (socially distanced tables. each reservation will have their own table.)

## First

### Blue Point oysters

green peppercorn, white balsamic mignonette  
Respect Your Elders Bourbon Bases Craft Cocktail  
White Haven Sauvignon Blanc 2018 New Zealand-2oz

## Second

### Lamb Mint Julep Arancini

Chateau Vieux Chevrol 2016 Lalande de Pomerol-2oz

## Third

### USDA Prime Deckle Crostini

rogue valley blue, fig honey bourbon jam  
Weller Reserve-1oz  
Riddler "Lot 9" Napa Valley 2 oz

## Fourth

### Free Bird Farm Chicken Roulade

spinach & currant filled, caramelized sweet potato, vanilla  
parsley pistou  
Rip Van Winkle 10yr-.5 oz  
Karamoor Chardonnay 2019-5oz.

## Fifth

### USDA Prime New York Strip Steak

rosemary porcini jus lie, mushroom caponata  
Eagle Rare 10yr.-1.5 oz.  
Chateau Grinon 2016 Cabernet Sauvignon Spain-5oz.

## Last

### Petite Vanilla Custard Panna Cotta

luxardo cherries, mixed nut brittle

FOR RESERVATIONS EMAIL  
[MICHAEL@BRANDYWINEPRIME.COM](mailto:MICHAEL@BRANDYWINEPRIME.COM)  
OR CALL 610.388.8088