
AN EVENING OF OAK AND SMOKE WITH GARRISON BROTHERS DISTILLERY

FRIDAY, SEPTEMBER 26TH

6:00 PM

\$125



HIBISCUS SMOKED SCALLOP

COMPRESSED HONEYDEW/ MACERATED APRICOT GELÉE/ CANDIED ROSE PETALS
GARRISON BROTHERS HONEYDEW BOURBON

ALMOND DUSTED QUAIL RELLENO

CRISPY PORK BELLY/ HABAÑERO PEACH COMPOTE
GARRISON BROTHERS BALMORHEA BOURBON

OAK CHARRED WAGYU SPINALIS

ROAST WILD MUSHROOMS/ SORGHUM RISOTTO/ CRISPY COLLARD GREENS
GARRISON BROTHERS SINGLE BARREL BOURBON

LEMON VERBENA TRES LECHES CHEESECAKE

POACHED APPLES/ ORANGE CARAMEL/ WALNUT LACE BRITTLE
GARRISON BROTHERS SMALL BATCH BOURBON

AFTER DESSERT SMOKE

ENJOY A CIGAR IN CHEF'S GARDEN FOLLOWING YOUR DINING EXPERIENCE

FOR RESERVATIONS: 361.886.3525