

THE DRISKILL GRILL

FATHER'S DAY THREE-COURSE BOURBON PAIRING DINNER \$69 Per Person

FIRST COURSE

braised pork belly
bourbon ancho glaze
pecan ritz crumble
vibrant slaw
sorrel

SECOND COURSE

12oz rosewood wagyu new york steak au poivre
roasted bourbon carrots
blue cheese tator tots

DESSERT COURSE

warm vanilla bean-bourbon croissant pudding
locally inspired rebecca creek bourbon caramel
"smoky" ancho-chocolate ice cream



**20% gratuity will be added to all parties. There is a risk associated with consuming raw or under cooked foods such as meat, poultry, seafood, or egg products, especially if you have certain medical conditions. Please make us aware of any dietary restrictions.*