

BIRK'S

RESTAURANT

WHISKEY DINNER

FEATURING



WHISTLEPIG

-WHISKEY-

PULLED PORK CROSINI

Thai chili-apricot chutney, goat cheese pâté, pickled onions

- WHISTLEPIG, ESTATE OAK RYE, AGED 15 YEARS -

PAN SEARED SCALLOPS

Bacon cream, Kaluga caviar, salsa verde, scallions

- WHISTLEPIG, PIGGYBACK RYE, AGED 6 YEARS -

PEPPERED BEEF TENDERLOIN BABY SPINACH SALAD

Red onions, dried apricots, pine nuts, fuji apples, feta,

sesame-chipotle bacon lardon, sherry vinaigrette

- WHISTLEPIG, THE BOSS HOG XI -

INTERMEZZO

Mandarin lime sorbet

CRISPY PORK BELLY

Fondant potato, shiitake mushrooms, pickled baby carrots,

daikon sprouts, basil-garlic cream espuma

- WHISTLEPIG, SNOUT-TO-TAIL BOURBON, AGED 10 YEARS -

HONEY SMOKED PEACH BREAD PUDDING

Candied Chicharron streusel, bacon rendered vanilla ice cream,

warm cardamom whiskey cream

- WHISTLEPIG, OLD WORLD RYE, AGED 12 YEARS -