

TASTING MENU

TUESDAY, OCTOBER 7TH

First

COAL ROASTED BEETS

WHIPPED CHEVRE, BABY KALE, MAPLE VINAIGRETTE

Second

EMBER KISSED SABLEFISH

SMOKED CELERY ROOT, VERJUS BUTTER

Third

FRENCH CUT CHICKEN

TRUFFLE MOUSSELINE, CHARRED BRASSICA, ROYALE SAUCE

Fourth

KOJI AGED RIB CAP

50 / 50 POTATOES, HERSHBERGER'S FARM ROOT VEGETABLES, FOIE DEMI

Fifth

BUÑUELO

BOURBON VANILLA CREAM, SPICY GANACHE

MENU CURATED BY CHEF TODD GOODWIN, EXECUTIVE CHEF OF BANQUETS
HILTON COLUMBUS DOWNTOWN

WHISKEY PAIRINGS

Welcome

RUSSELL'S RESERVE OLD FASHIONED

Featured Whiskey

1 OZ POUR OF EACH

WILD TURKEY

JIMMY RUSSELL'S 70TH ANNIVERSARY 8-YEAR-OLD RELEASE

RUSSELL'S RESERVE

15 YEAR OLD LIMITED RELEASE 2024 NON-CHILL FILTER BOURBON

WILD TURKEY

MASTER'S KEEP VOYAGE BOURBON WHISKEY FINISHED IN RUM CASKS

WILD TURKEY

GENERATIONS BOURBON

WHISKEY PAIRINGS CURATED BY BEVERAGE DIRECTOR, RUSTUN NICHOLS
HILTON COLUMBUS DOWNTOWN