



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, ROOT VEGETABLES, 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 EXECUTIVE CHEF, TODD GOODWIN  
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

