

TASTING MENU

*First*

**CURED & COLD SMOKED WILD SALMON  
WITH BOURBON BARREL WOOD CHIPS**

AJO BLANCO SAUCE, CILANTRO FLOWERS

*Second*

**CRISPY TRIPE TACO**

SALMON ROE, GUAJILLO SAUCE, CUCUMBER RELISH, BASIL, HOMEMADE TORTILLA

*Third*

**DRY AGED DUCK BREAST**

BOURBON GLAZE, OATS, BURNT GARLIC, KALAMATA SAUCE, NASTURTIUM

*Fourth*

**EMBER COOKED NY STEAK**

CARAMELIZED ONION PUREE, BURNT ONION DUST, MAITAKE MUSHROOMS JUS, TOASTED PEANUTS

*Fifth*

**STICKY TOFFEE PUDDING**

ORANGE, MACADAMIA, BOURBON CARAMEL SAUCE

MENU CURATED BY EXECUTIVE CHEF OF RESTAURANTS, SEBASTIAN LA ROCCA  
HILTON COLUMBUS DOWNTOWN

WHISKEY PAIRINGS

*First*

**EMBER ROASTED PEACH JULEP**

BUFFALO TRACE BOURBON, EMBER ROASTED PEACH, MINT, SUGAR, DEMERARA SUGAR

*Second*

**ANTIQUE COLLECTION THOMAS H. HANDY RYE WHISKEY (2OZ)**

*Third*

**WELLER 12YR BOURBON OLD FASHIONED**

*Fourth*

**ANTIQUE COLLECTION GEORGE T. STAGG BOURBON (2OZ)**

*Fifth*

**BOURBON CREAM ESPRESSO MARTINI**

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