

TASTE OF THE LOWCOUNTRY

BOURBON DINNER

FIRST COURSE

Oxtail Gnocchi

bourbon braised oxtail, pate choux gnocchi,
black garlic, sesame seeds

Six & Twenty 5-Grain Whiskey

SECOND COURSE

Salmon Roulade

smoked pumpkin puree, Brussel sprouts

Burnt Church Bluffton Whiskey

THIRD COURSE

Pan-seared Duck Breast

bourbon-dates, honey-turnip puree,
fingerling potato

Tabby Road Single Barrel Rye

DESSERT

Devils Chocolate Cake

bourbon ganache, cherry coulis

Daufuskie Island Port Finish Whiskey