

COPPER & CASK
WHISKEY DINNER
THURSDAY, FEBRUARY 29, 2024

A-5 Wagyu
Nigiri style, whiskey soy cured egg yolk,
and white Beluga Casiar

COPPER & CASK "IT'S FLORIDA MAN!" 5YR BOURBON 121.8°

Mash Bill:

70/Corn 21/Rye 9/Barley Distilled Indiana/Aged Florida

Bacon Wrapped Shrimp
Applewood smoked and bacon-wrapped
jumbo shrimp, with a blue corn cake and spicy crema

COPPER & CASK "BLACK AS MY SOUL" 6YR BOURBON 115°

Mash Bill:

60/Corn 36/Rye 4/Barley Distilled Indiana/Aged Kentucky

CAB Filet

Roasted garlic confit potato,
chiltepe sauce and rich beef sauce

COPPER & CASK L&K "BEAUTIFUL BARLEY" 5YR RYE 113.8°

Mash Bill:

51Rye /49 Barley/Distilled Indiana/Aged Indiana

Intermezzo
Blood Orange Sorbetto

Roasted Iberico Pork Rack

Smoked honey and rosemary farro
with roasted foraged mushrooms and a deep pork glaze

COPPER & CASK L&K "THE EVIL RYE" RYE 5YR 107.4°

Mash Bill:

NCF 95/Rye 5/Barley Distilled/Indiana Aged/Indiana

Spiced Honey Cake
Strawberry preserve, whiskey ganache with leche caramel

COPPER & CASK US MA/IL PROJECT
"THE WRY CANADIEN" 15YR 118°
Aged in Ex Sagamore Rye/Cognac Barrel

Prepared by Chefs Doug Gavaletz, and Mark Hawley