

STEAK

BAR

Little Betty

WILLETT DISTILLERY BOURBON DINNER

MARCH 10, 2025

WINTER CITRUS SALAD

Weiser Family Farms Lucrezia, Nagami kumquats, gold nugget tangerines, Lindcove Ranch moro blood oranges, Oro Blanco grapefruit, caciotta al tartufo cheese, crispy sunchokes, charred scallion dressing

JOHNNY DRUM PRIVATE STOCK BOURBON

BEEF TARTARE AND BONE MARROW

Canoe cut femur, cab ny strip, smoked bone marrow aioli, pickled sunchokes, mustard, bonemarrow lavosh cracker

MCLEOD'S RARE PURPLE TOP - SERVED NEAT

CASARECCE GORGONZOLA

Gorgonzola cream, fig conserva, walnuts, arugula, basil

ROWAN'S CREEK BOURBON

BONELESS SHORT RIB

Herb crust, brown butter cauliflower puree, dry aged tallow braised cipolini onion, cherry jus

WILLET POT STILL RESERVE

SMORE'S

embered meringue, chocolate sorbet, espresso bacon jam, black garlic caramel, graham streusel

NOAH'S MILL BOURBON

Executive Chef Kyle Biddy