



DISTILLERY & SALOON
PARK CITY · UTAH

Distiller's Tasting Dinner

High West Barrel Aged Manhattan

Shishito Peppers Two Ways

Roasted with Ponzu Sauce – Beer Batter Fried with Mary Rose Sauce

Silver Oat Whiskey

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Winter Frisee & Pear Salad

Toasted Walnuts – Crumbled Blue – White Balsamic Vinaigrette

Vodka 7,000'

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Bison N.Y. Bone In 21 Day Dry Aged

Silver Whiskey Porcini Sauce

High West Double Rye

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Beehive – High West Whiskey Rubbed Cheddar

Rye Toast Points

High West Bourye

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Dessert Shots

Whiskey Vanilla Bean Crème Brulee

Butterscotch Budinos with Caramel & Sea Salt

Chocolate Whiskey Pudding with Utah Cherries

Grilled Islay Pineapples

16 Y.O. & 21 Y.O. Rocky Mountain Rye

Executive Chef: James Dumas