

# The Nelson Cottage

By High West

## *On the Table*

### Raclette Station

*Baguette - Fingerling Potatoes - Whiskey Soaked Fruit  
Candied Nuts - Mustard - Chutney*

**Paired with High West Rendezvous Rye**

## *Family Style Entrées*

### Bison Bourguignon

*Bison Short Rib - Whiskey & Wine Braised  
Honey Roasted Carrots - Hen of the Woods Mushrooms  
Balsamic Cippolini Onions*

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### Warm Grain Salad

*Bulgur - Faro - Quinoa - Red Peppers - Mountain Olive Oil - Herbs*

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### Ratatouille

*Japanese Eggplant - Green & Yellow Zucchini*

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### Roasted Tomatoes

*Balsamic Marinade - Rosemary - Thyme - Red Wine*

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### Tartiflette

*Boar Bacon - Yukon Potatoes - Double Rye! Whiskey*

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### Green Salad

*Pickled Heirloom Carrots - Candied Walnuts*

**Paired with High West Double Rye! & High West American  
Prairie Bourbon**

## *Family Style Dessert*

### Quince, Apple & Pear Cobbler

**'Ritual' Dark Chocolate & Huckleberry Clafoutis**

*Toasted Fennel Ice Cream - American Prairie Custard*

*Rye & Maple Carmel - Spiced Pecans*

**Paired with High West A Midwinter Nights Dram  
& a 10-Year Tawny Port**

\$75 Per Person  
Hand Selected Whiskey Pairings \$60

*The 18% Service Charge will be distributed amongst the team  
in the chain of service who worked in either the dining room or kitchen  
to create your whiskey dining experience.*