

# The Nelson Cottage

Tonight's Dinner

*first things first*

Sesame & Nori Buttermilk Rolls

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*dinner*

Seared Amberjack over Binchotan Embers

Caviar & French Radish

*Double Rye!*

Peaches & Prosciutto with Chefs Garden Greens

Poppy Seed & Malt Vinaigrette

Smoked Chicken Thigh

Yukon Potato Dumplings & Mustard Cream

*American Prairie Bourbon*

Niman Ranch Zabuton with Alium Puree & Shiitakes

*High Country Single Malt*

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Mill Creek Chocolate & Amaro Torte with Cherry Sauce

*Rendezvous Rye*

*Prix Fixe Dinner \$75 per person ~ Whiskey Pairing \$60 per person*

*°Consuming raw or undercooked seafood, meat, poultry and eggs can increase your risk of foodborne illness*