

CROSTADA
Bourbon Duck Pâté
Port Wine Onion on Brioche

Chicharrón

Lime, Cilantro & Roasted Tomatillo

Reservoir Bourbon, *Richmond, VA*
Pedro Ximénez Sherry Rinse & Aztec Chocolate Bitters

1st COURSE

Pissaladière

House-Made Smoked Kielbasa with Caramelized Onion,
Roasted Cherry Tomatoes with Garlic & Nicoise Olives,
Goat Cheese & Arugula with Anchovy Vinaigrette

Allagash Curieux Bourbon

Barrel-Aged Tripel, *Portland, ME*

2nd COURSE

Asian Pork Belly with Ginger and Soy

Baby Bok Choy with Garlic, Pickled Apple Relish
with Roasted Vidalia Onion, Mustard & Cilantro

Catoctin Creek Organic Roundstone

Rye Whiskey, *Purcellville, VA*

Apple Cider - Pineapple Gastrique infused with Ginger & Red Beet Juice

3rd COURSE

Sweetbread Sliders

Smoked Yogurt & Spicy PIPÉRADE

Jefferson Reserve Bourbon Barrel Stout, *Louisville, KY*

American Whiskey Dinner

Thursday, February 9th, 6:30 pm

\$45

includes tax & gratuity



www.cancanbrasserie.com