



B O U R B O N S T E A K
N A S H V I L L E

CHEF'S TASTING FOR TWO
(OFFERED IN ADDITION TO FULL A LA CARTE MENU)

AMUSE
(SHARED)

TRIO OF FRENCH FRIES

WHITE CHEDDAR, TRUFFLE-PARMESAN, DILL PICKLE-SPICED

APPETIZER

(CHOICE OF ONE PER PERSON)

CLASSIC CAESAR

BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL

'THE WEDGE'

BLUE CHEESE, BACON, PORK RIND, EGG, TOMATO, ONION, BUTTERMILK RANCH

CLAM CHOWDER

NEW ZEALAND COCKLES, NUESKE'S BACON, POTATO PEARLS, CELERY LEAF

MAIN
(SHARED)

WAGYU SHORT RIB WELLINGTON

WILD MUSHROOM DUXELLE, PUFF PASTRY, SAUCE PERIGOURDINE

MAINE LOBSTER CREAMED SPINACH

CARAMELIZED ONION, NUESKE'S BACON

BLACK TRUFFLE MAC & CHEESE

SAUCE MORNAY

DESSERT
(SHARED)

TWO HEARTS

DARK CHOCOLATE MOUSSE, RASPBERRY
WHITE CHOCOLATE CREAM

\$95 PER PERSON

(NOT INCLUSIVE OF TAX & GRATUITY)