



THURSDAY, MARCH 26TH | RECEPTION BEGINS AT 6:30 | \$89 PER PERSON

# WILD GAME + WHISKEY DINNER

FEATURING DISHES BY EXECUTIVE CHEF MARK REYBURN & DRINK PAIRINGS BY WHISKEY MASTER BRAD WITUCKI

## FOUR COURSES

### QUAIL

Beet jus, rye berries

### WILD BOAR RAGU

Homemade Ramp tagliatelle pasta

### VENISON

Pan roasted, sea beans,  
Vidalia onion puree

### FOIE GRAS

Trio of fruit ice creams

### COURSE 1 PAIRING

Bib & Tucker bourbon, lemon  
saccharum, lemon bitters

### COURSE 2 PAIRING

Horse Solider bourbon, sweet vermouth,  
Averna, Laphroaig Select, bitters

### COURSE 3 PAIRING

High West Double Rye,  
Chartreuse, herbes de Provence

### COURSE 4 PAIRING

Hot Hibiscus tea, Glendronach  
Single Malt, Strega

**UNION STREET**  
PUBLIC HOUSE

121. S. UNION ST. ALEXANDRIA, VA 22314