

HEAVEN HILL DINNER

september 25, 2024

AMUSE BOUCHE

IBERICO HAM WRAPPED DATES
**paired with henry mckenna 10 yr
smoked old fashioned**



FIRST COURSE

PRIME STEAK CROSTINI
brown butter mousse, 5-spice rubbed
filet mignon, charred onion gel
paired with old fitzgerald 10 yr



SECOND COURSE

RAINBOW BEET SALAD
lingonberry dressing, assorted beets, red quinoa,
dandelion greens, chicory, watercress
paired with parkers heritage collection 13 yr



THIRD COURSE

HAY ROASTED VEAL
pan jus, roasted root vegetables
paired with heaven hill heritage collection 20 yr



DESSERT

DECONSTRUCTED CHERRY PIE
meyer lemon meringue, butter tuile,
cherry chutney
paired with 1000 NORTH baked manhattan

Call (561) 570-1000 for reservations.

