

AMERICAN METAL WHISKEY TASTING MENU

COURSE ONE

hay-smoked bone marrow
pumpkin seed sambal / pickled shallot & herb salad /
garlic oil / rustic sourdough

COURSE TWO

wagyu beef tartare
smoked yolk / soubise / dijon / shallots / cornichon /
charcoal oil / pickled mustard seed / rye crisp

COURSE THREE

1871 east coast oysters GF
preserved blueberry & backyard lemon balm shrub

COURSE FOUR

butterflied branzino GF
rutabaga / kefir / dashi / herb oil / lemon / farm spinach

COURSE FIVE

tiramisu
espresso powder

A S H
HEARTH ← AND BAR



GF = gluten free,  = vegetarian, VG = vegan

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses especially if you have certain medical conditions