

Legacy Pairing Dinner Menu

A CURATED CULINARY & WHISKEY EXPERIENCE

Each course is thoughtfully paired to create harmony between flavor, texture, aroma, and finish. The beverages are selected not only to complement the dish but to elevate key ingredients and transitions throughout the evening.



MASON STREET

GRILL

20
YEARS

FIRST COURSE

BONITO CRUDO

Fresh bonito with smoked and fermented green strawberries, strawberry-bourbon coulis, cuttlefish tempura, nori aioli, and micro garnish

Paired with Veuve Clicquot Champagne

The bright acidity and fine mousse of the Champagne cleanse the palate between bites of rich bonito and crisp tempura. Citrus and brioche notes enhance the fermented strawberry elements, while the minerality complements the oceanic character of the bonito and nori. The effervescence lifts the dish, creating freshness and balance, making it the ideal opening course.

SECOND COURSE

BISON TENDERLOIN CARPACCIO

Porcini and Chicago-seasoned bison tenderloin wrapped in speck and lightly seared, served with blackberry gastrique, hazelnut brittle, brioche toast, and micro herbs

Paired with Weller Full Proof Brown Butter Fat-Washed Old Fashioned

The brown butter fat wash amplifies the rich nuttiness of the hazelnut brittle while mirroring the savory depth of porcini and speck. Weller Full Proof's robust caramel and oak notes balance the sweetness of the blackberry gastrique, creating a luxurious interplay of sweet, earthy, and smoky flavors. The cocktail's silky texture echoes the tenderness of the carpaccio while introducing guests to the evening's bourbon progression.

THIRD COURSE

CRAB THERMIDOR ROYALE

Alaskan King Crab with crab stuffing, topped with king crab leg, egg aioli brûléed to perfection, vanilla finger lime beurre blanc, finger lime pearls, Beluga caviar, and micro herbs

Paired with Pappy Van Winkle 10 Year

The 10-Year's vibrant vanilla and honey notes mirror the subtle sweetness of the king crab and vanilla-infused beurre blanc. Bright citrus tones from the finger lime cut through the richness of the Thermidor preparation, while the bourbon's gentle oak provides structure without overpowering the delicate seafood. This course serves as a luxurious transition into the deeper bourbon expressions to come.

FOURTH COURSE

PHEASANT TWO WAYS

Pheasant breast marinated in mole poblano spices, accompanied by confit leg and thigh tamale, charred corn, grilled nopales, lime, and traditional mole sauce

Paired with Pappy Van Winkle 12 Year

The mature caramel, baking spice, and dried fruit characteristics of the 12-Year harmonize with the complexity of mole poblano. The whiskey's sweetness softens the chile spice while enhancing the roasted corn and earthy nopales. Together they create a seamless bridge between Mexican tradition and bourbon elegance.

FIFTH COURSE

PAN-SEARED JAPANESE A5 WAGYU RIBEYE

Truffle crème fraîche, egg jam, Yukon Gold potato spheres, Ossetra caviar, Bordeaux syrup, and micro garnish

Paired with Pappy Van Winkle 15 Year

This pairing is built around decadence. The concentrated marbling of A5 Wagyu finds a perfect partner in the deeper oak, dark caramel, and leather notes of the 15-Year. Truffle, caviar, and Bordeaux reduction amplify the whiskey's luxurious complexity, while the bourbon's long finish stands up to the richness of the dish.

SIXTH COURSE

GRILLED NEW YORK STRIP

Celery root mousse, shallot jam, bordelaise sauce, grilled local zucchini, buttered wax beans, cherry tomato, and poblano-citrus crema

Paired with Pappy Van Winkle 20 Year

The refined maturity of the 20-Year delivers layers of tobacco, dark cherry, leather, and oak that complement the char of the steak and the depth of the bordelaise. The sweetness of the shallot jam and vegetables softens the whiskey's intensity, while the poblano-citrus crema adds brightness to maintain balance through the finish.

DESSERT COURSE

CHOCOLATE CAKE SHAKE

Vanilla bean gelato and bourbon blended into a rich shake with macerated local berries and vanilla sugar cookies

Paired with Espresso & Truffle-Infused White Dog Mash

The bold espresso infusion highlights the roasted cocoa notes in the chocolate cake shake, while the earthy truffle creates an unexpected layer of sophistication. Fresh berries provide acidity and brightness, and the youthful grain character of the White Dog Mash brings warmth and energy to the final course.

The menu progresses from bright, delicate flavors to increasingly rich and complex preparations. Beginning with Champagne and crudo, the experience moves through savory bison, luxurious king crab, and spice-driven pheasant before culminating in two exceptional beef courses paired with progressively older Pappy expressions. The dessert provides a playful and memorable finale while maintaining the evening's spirit-forward theme.