

Buffalo Marrow

Parsley shallot salad, sweet garlic jam, toast points

Loosey Goosey

Foie gras-infused Bourbon, Rittenhouse Rye, Carpano Antica, Dry Sherry, Champagne, Demerara syrup, Orange bitters, orange twist

Prairie butter is one of our favorite things to eat, so we figured we'd riff on one of our favorite drinks to compliment it. Don Lee from PDT fatwashed foie gras into bourbon, a technique involving infusion, chilling, then removal of fat (but not flavor!) to better match the marrow's richness. As long as we're gilding the lily, we added sherry and a raw cane sugar for depth, some rye and bitters for spice and structure, and lest some form of decadence escape our notice, topped it all off with some bubbly.

Lobster Pot Pie

Cream of lobster, black truffle pastry

Summer Shack

Plymouth Gin, Lillet Blanc, Sauvignon Blanc, St Germain, Orange Bitters, Lemon twist

Named for Jaspar White's lovely New England seafood emporium, this is a light and refreshing cocktail to cleanse your palate. Plymouth's botanicals aren't as heavy as in classic London dry gins, but its great backbone holds up the wine's lively acidity, the mellow complexity of Lillet, and the floral fruitiness of the elderflower liqueur.

Sweetbreads

JG raisin caper emulsion, cauliflower puree

Solera Sidecar

Courvoisier Cognac, Oloroso sherry, Lazzaroni Amaretto, fresh lemon juice

Sweetbreads usually require some acid to tame them, but we didn't want to lose that fatty, nutty goodness. This play on the classic brandy margarita gets its own nutty kick from the addition of both an oloroso sherry and Lazzaroni's wonderful amaretto, which basically smells like you opened up your favorite tin of Italian cookies.

Foie Gras

Mulling spice poached pear, ginger snap, cacao nibs, star anise caramel

Black Market Brandy

Courvoisier Cognac, Laird's bonded Applejack, Market Spice tea-infused Sweet Vermouth, Angostura bitters, Bittermens chocolate bitters

Two types of brandy play together here, with Courvoisier's fruitiness nicely complimented by New Jersey's own 100 proof apple brandy (so good George Washington, a reputable rye distiller, as well as statesman, asked for their recipe). The black tea gives huge spice notes to the vermouth, especially clove, allspice and cinnamon. Angostura bitters work their usual magic here, joined by Avery Glasser's delightful chocolate bitters, which give off deep cacao notes and dry out the finish.

Chocolate Cayenne Tart

Neuhaus 85% chocolate, frosted cayenne pepper

New York Flip

Sazerac 6 year Rye, Tawny Port, Demerara syrup, Heavy Cream, egg yolk, freshly grated nutmeg

"Yes Virginia, that IS a raw egg yolk in your dessert drink!"

All that richness isn't just coming from the heavy cream and demerara ya' know? The baby Saz has a great grassy, birchy fruitiness that matches up wonderfully with the tawny port's caramel and spice notes. The cream should cut some of the heat from the cayenne and nothing says aromatic holiday garnish like some fresh nutmeg.