PRIME 131

AN EVENING WITH WHISTLEPIG

A FIVE COURSE WHISKEY EXPERIENCE

THURSDAY, OCTOBER 22ND 2026, 6PM

FIRST COURSE

Hamachi Crudo

orange, citrus ponzu, shishito, cilantro

Beef Tallow Old Fashioned with WhistlePig PiggyBack 6yr Bourbon

SECOND COURSE

Tommy's Bacon

WhistlePig maple bacon, danish blue

WhistlePig Snout-to-Tail 10yr Bourbon

THIRD COURSE

Bluefin Toro

bone marrow, truffle soy sauce, brown butter aioli, lemon

WhistlePig 10yr Small Batch Rye

FOURTH COURSE

Miso Cured NY Strip

foie gras, kimchi grits, roasted baby bok choy

WhistlePig FarmStock Rye

FIFTH COURSE

Vermont Cheese Plate

chocolate, apple jam, candied pecans

WhistlePig 12yr Old World Rye

WHISTLEPIG

-WHISKEY-

A 3% Restaurant Operations Fee will be added to all checks. This fee helps offset rising operational costs. We appreciate your understanding and continued support. *Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy.