

# PELICAN GRILL & BAR

DUKE BOURBON WHISKEY DINNER

MARCH 14, 2019 | 6:30 PM

## CANAPÉS

### HOUSE SMOKED SALMON

orange crème fraîche, candied pecans, sweet potato blini

### BRAISED SHORT RIB

potato croquette, pickled red onion jam, horseradish aioli

### FRIED CHICKEN & WAFFLE

smoked maple syrup, caramelized yams, crispy sage

*Duke IPA Old Fashioned: Duke Bourbon, Ballast Point Sculpin Syrup, Bitters, Grapefruit*

## FIRST COURSE

### SPICED VENISON CARPACCIO

petite carrots, toasted hazelnuts, blackberry gelée, celery hearts

*Duke Kentucky Straight Bourbon*

## SECOND COURSE

### SMOKED DUCK CONFIT

field greens, watermelon radish, strawberries, chicharrón, charred ramp vinaigrette

*Duke Grand Cru Kentucky Reserve Rye*

## THIRD COURSE

### 45-DAY AGED NEW YORK STRIP

diver scallops, duck fat potatoes, elephant garlic confit, grilled asparagus,  
bone marrow hollandaise, nettle purée, chervil

*Duke Grand Cru Reserve Bourbon*

## DESSERTS

### BLACKBERRY CHOCOLATE TART

kentucky bourbon sabayon mousse, blackberry vanilla sauce

*Wake Up Duke: Duke Bourbon, Coffee, Cinnamon, Orange*

**\$180** per person (excludes tax and gratuity)

For reservations, please call 949.467.5802 or visit [pelicangrillnb.com](http://pelicangrillnb.com)