

T U R N E R ' S

EST. C U T 2022

A JOURNEY THROUGH RYE

THURSDAY, OCTOBER 1ST 2026 AT 6:30 P.M.

WELCOME COCKTAIL
RYE & RADIANCE

THE OPENING
DUCK CONFIT TARTLET

roasted garlic, green herb & yuzu
crème fraîche, crispy chicken skin

THE FOUNDATION
SCALLOP

truffle-miso beurre blanc,
smoked bacon dust, tuile

WhistlePig 10 Year Single Barrel • Neat



THE VERMONT OAK
DRY-AGED STRIPLOIN

black garlic & maple purée,
roasted hen of the woods,
morel demi-glace

WhistlePig 15 Year Vermont Oak • Neat

THE AGED RYE
VENISON TENDERLOIN

black cherry & juniper gel,
toasted almond px jus, leek ash

WhistlePig 18 Year Double Double Rye • Neat

THE FINALE
DARK CHOCOLATE &
BLOOD ORANGE TART

70% chocolate ganache,
smoked maldon salt, blood orange gel,
smoked pecan praline vanilla ice cream

WhistlePig Boss Hog • Neat

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.