



LOGAN TAVERN

est. 2003



ANGELS ENVY BOURBON TASTING DINNER

Amuse

Smoked Sea Scallop ~ Brown Derby

w. pancetta, apricot

Appetizer

Beef Tartare ~ Brown Butter Old Fashioned

w. marrow aioli and brioche

1st Course

Barbequed Quail ~ Smoked Boulevardier

w. dark cherry bbq sauce & aged Tillamook cheddar grits

2nd Course

Pan Seared Hudson Valley Duck Breast ~ Sous Vide
Manhattan

w. Oaxacan mole, tomatillo salsa verde cotija, pepitas

Dessert

Sticky Toffee Pudding ~ Cream Punch

w. Creme Anglais & Angel's Envy caramel bourbon Glaze