

Augie's Front Burner

Wednesday, January 18, 2012

Pork Tasting Dinner \$38

Bourbon Pairing \$15

Course One

Fried Pork Rilette

celery branch/gherkin salad/black walnut butter
(Wild Turkey American Honey)

Course Two

Ham & Bean Soup

spiced corn bread

Course Three

Pork Belly & Scallop

house made cold slaw/butter poached sweet potato
(Bakers)

Course Four

Osso Bucco

purple peruvian smashed potato/crispy fried onion ring/parsnip puree
(Makers Mark)

Course Five

Salted Carmel Ice Cream

fried candy prosciutto/sage dusted popcorn

Or

Pecan Short Bread Moon Pie

bacon ice cream
(Russell Reserve)