

THE JOSEPH

MASTER DISTILLER'S DINNER

with Nelson's Green Brier Distillery

Tuesday, May 16, 2023

Fegato Grasso

brown butter cornbread, vin santo, hazelnut

Nelson Brothers Sherry Cask Finish Bourbon Whiskey

CHEF TONY MANTUANO AND CHEF DE CUISINE JOEY FECCI, YOLAN

Pan-Roasted Halibut with Mussels

curry velouté, roasted potatoes, pearl onions, grapes, sea beans

Nelson's Green Brier Tennessee Whiskey

CHEF CHRISTA TAYEB, THE JOSEPH

Koji-aged Bear Creek Farm New York Strip

chive pomme purée, roasted seasonal vegetables,

Nelson Brothers Reserve Bourbon caramel

Nelson Brothers Reserve Bourbon Whiskey

CHEF DE CUISINE MATTHEW SCULLY, DENIM

Baba

Nelson Brothers Honey Cask Finish Bourbon syrup,

vanilla bean crème, brown sugar crisp, semi-candied citrus

Nelson Brothers Honey Cask Finish Bourbon Whiskey - Distillery Exclusive

EXECUTIVE PASTRY CHEF NOELLE MARCHETTI, THE JOSEPH

Four-course tasting menu all-inclusive, \$150 per person