

sophia's X



PRESENTS

WHISKEY PAIRING

THURS MAY 16

MENU

ENTREE

Autumn bruschetta

Slow poached caramelised pear, stracciatella,
hazelnut praline, smoked speck

*Paired with Michter's US *1 American Whisky*

FIRST COURSE

Orreciette pasta

Slow cooked tuna belly, mint, pine nuts, raisins, fennel

*Paired with Michter's US *1 Single Barrel Rye*

SECOND COURSE

Roasted pork tenderloin

Pumpkin and chestnut barley risotto

*Paired with Michter's US *1 Sour Mash*

DESSERT

Torta di miele

Traditional spiced apple cake, butterscotch sauce, cinnamon gelato

*Paired with Dark chocolate Michters US *1 Bourbon*