NICK & SAM'S SUNDAY SUPPER PRESENTED BY CHEF CARLOS AYALA
NOVEMBER 29TH |6:00 PM | $85 PER PERSON

PITMASTER PRIME

BBQ

BEER BOURBON

APPETIZERS

Glazed Pork Belly
pan fried bao, b&b jalapeno, apple slaw, crispy onions

Beer Battered Prawns
old bay remoulade, jalapeno cheddar hushpuppies

Wagyu Short Rib Empanadas
'4 roses' short rib, smoked red chimichurri

Pastrami Croquettes
pastrami beef cheek, sauerkraut, scamorza, smoked mustard aioli

MID COURSE

Pitmasters Platter
iberico secreto & chimichurri,
wagyu brisket & jamaican jerk rub
venison sausage & vinegar bbq,
charred baby corn & jalapeno salad
duck fat potatoes

ENTRÉES

King Salmon 'Barbacoa'
'compressed jicama vinegar slaw', pepita salsa matcha, heirloom masa tortilla

Chicken & Waffles
'jidori' heritage chicken, bourbon smoked hot honey, brioche waffle, bourbon peach butter

Woodford Reserve Mishima Prime Rib
chili & black garlic coffee rub, smoked bourbon cherry jus

Crispy Wild Boar Ribs
honey sambal beer glaze, daikon & celery slaw, blue cheese dip

SIDES

BBQ Cauliflower
charred & smoked cauliflower, alabama white sauce, pickled fresnos

Collards
beer braised, ham hocks

Hatch Chili Corn Pudding

Pork Hash & Rice

DESSERTS

Bananas Foster Butter Cake
new orleans rum, brown butter ice cream

German Chocolate Cobbler
gooey coconut pecan caramel, buttermilk ice cream

Banana Pudding Tiramisu
espresso bourbon sauce, 'nilla wafer' sable

