

CHEF'S DINNER

FEATURING



NOVEMBER 1ST 6 PM

- West Des Moines location
- Meet the Makers of Revelton:
Rob and Christi Taylor
- Fall inspired four-course pre-fixe menu
paired with four different Revelton cocktails

\$99

PER PERSON

RESERVE YOUR SPOT:

CALL 515.333.5665
EMAIL BALLEY@HOARI.COM

MENU

WELCOME COCKTAIL
MULBERRY FRENCH 75

FIRST COURSE

Sweet potato croquettes with a Revelton
Honey Whiskey drizzle

COCKTAIL PAIRING
LEMON DROP MARTINI

SECOND COURSE

Butternut squash bisque with a touch of
ginger and spice, garnished with roasted
pumpkin seeds and crème fraîche

COCKTAIL PAIRING
RYE MANHATTAN

THIRD COURSE

Pumpkin seed crusted 6oz filet topped
with a brown butter sage sauce and
served with dauphinoise potatoes

COCKTAIL PAIRING
SINGLE BARREL BOURBON OLD
FASHIONED

FOURTH COURSE

Pumpkin spice panna cotta topped with
a Revelton cream reduction and infused
whipped cream