

# RICK ERWIN'S

EASTSIDE

*Welcome!*

**BULLEIT FRONITER WHISKEY**

• APRIL 22ND, 2025 •

*1st Course*

-PEACH GLAZED SHRIMP | JUMBO GRILLED SHRIMP,  
PEACH BOURBON GLAZE, CHEDDAR GRIT CAKE  
-STUFFED CIPOLLINI ONION | DUCK FAT CONFIT  
CIPOLLINI, SAUSAGE STUFFING, BOURBON BUTTER BASTED  
“Gold Rush” - Bulleit Rye Bourbon, lemon  
juice, honey syrup, candied ginger

*2nd Course*

SPRING GREENS SALAD | TYGER RIVER GREENS, GOAT  
CHEESE, GRILLED PEACH, BULLEIT CANDIED PECANS,  
MAPLE BOURBON VINAIGRETTE  
10 Year Bourbon

*3rd Course*

SMOKED PORK MEDALLIONS | APPLE FENNEL SLAW,  
WHIPPED POTATO, BOURBON PEPPERCORN CREAM SAUCE  
10 Year Rye

*4th Course*

STRAWBERRY BOURBON CAKE | BULLEIT BARREL  
STRENGTH SOAKED SPONGE CAKE, BRADFORD FARMS  
STRAWBERRIES, BOURBON CRÈME ANGLAISE  
Single Malt



EXECUTIVE CHEF | MICHAEL CASTRO

GENERAL MANAGER | CHRISTINA ALDRICH