

The Garrison



BOURBON DINNER

April 22nd, 2026

SWEET PEPPER SCHNITZEL

pickled pepper aioli, carmen shoyu

CORNBREAD

blue cornbread, barrel aged honey, butter

STRIPED BASS

potato scales, orange buerre blanc,
sun-dried tomato demi-glace

COBB SALAD

bacon, baby gem lettuce, buttermilk dressing,
brioche croutons, cherry tomatoes, gorgonzola

DUCK THREE WAYS

allium, tri-color carrots, duck ham jus

~ *intermezzo* ~

cherry sorbet, chocolate, hazelnut,
“madhattan” cocktail

BRAISED SHORT RIB

short rib jus, crispy barley, mushroom, okra

BANANA TARTE TATIN

caramelized banana, brown butter salted caramel,
feuilletine crunch, vanilla bean ice cream

FINLEY *F* FARMS
