



**FREY RANCH**  
FARMERS + DISTILLERS

# WHISKEY DINNER AT HIGH CAMP

— A Pairing with Frey Ranch —

## A P E R T I V O

### BEEF TARTAR

Stuffed Tartlet, Egg Yolk

Paired With Frey Toddy



## F I R S T C O U R S E

### ROASTED PEAR

Herb Oil, Black Kale, Pomegranates, Point Blue Reyes, Champagne Vinaigrette

Paired with Cranberry Bourbon Sour Punch



## S E C O N D C O U R S E

### BOURBON SWEET POTATO BISQUE

Brown Butter Croutons

Paired with Farmer's Lemonade



## P A L A T E C L E A N S E R

### C R U D O

Yellowtail, Citrus, Serranos, Cucumber

## T H I R D C O U R S E

### SALT CRUSTED STEAK

Old Fashion Demi, Cauliflower Puree,

Roasted Asparagus, Black Cherries

Paired with Whiskey Sour



## D E S S E R T

### COCONUT INFUSED TRES LECHES

Vanilla Chantilly Cream, Whiskey Infused Candied Grapes

Paired with Hot Vanilla Chai Whiskey Latte



"BORN FROM OVER 165 YEARS OF NEVADA FARMING TRADITION IN OUR FAMILY, WE ARE PROUD TO BE ONE OF THE FEW DISTILLERIES IN THE WORLD TO SUSTAINABLY GROW 100% OF OUR WHISKEY GRAINS ONSITE, SPECIFICALLY FOR MAKING A GROUND-TO-GLASS WHISKEY UNLIKE ANY OTHER. OUR WORLD-CLASS, SLOW-GROWN GRAINS ARE A POINT OF PRIDE AT OUR FARM + DISTILLERY AND ARE SHOWCASED IN EVERY SIP OF FREY RANCH WHISKEY." -COLBY & ASHLEY FREY

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