



J. Rieger & Savoy Collaboration Dinner
March 2nd, 2023



Course One

Chicken Liver Pâté

mission figs, vidalia onion, strawberry mustard, brioche

“Route Sixty Spritz” Rieger Vodka, Lemon Cordial, Raspberry, Sparkling Wine

Course Two

King Crab Chawanmushi

scallion, tangerine, nuoc cham

“Rail Car” Rieger Gin, Vanilla, Orange, Mint

Course Three

Missouri Berkshire Pork Prime Rib

rice grits, asian pear, broccoli, black garlic

“Manhattan” Rieger Rye, Vermouth di Torino, Maraschino, Dry Curacao, Bitters, Lemon

Course Four

Kalamansi Citrus Cheesecake

earl grey, graham, vanilla, bene seed

“KC Ice Water” Rieger Vodka, Riesling, Chamomile Soda, Lime



Due to the format of our menu and the limited availability of certain ingredients, we may be unable to accommodate to some dietary restrictions, aversions or preferences.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

