

MENU

FIRST COURSE

Grilled Deer

*Skewer of Deer with Leeks, Sour Plum Sauce
& Acorn Oil*

SECOND COURSE

Bread & Butter

Fresh baked sourdough bread, apple butter

THIRD COURSE

Roasted Beet Salad

Citrus, olives & horseradish

FOURTH COURSE

Autumn Leaf Soup

*Recently fallen leaves, mushroom broth
& grilled lion's mane mushroom*

FIFTH COURSE

Fall Tamale

Pumpkin seed mole & beet oil

SIXTH COURSE

Quail Smoked in Hay

Cranberries & cushaw squash pure

SEVENTH COURSE

Apple Pie

Popup Bloomington • November the Fifth, Twenty Twenty-two

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DRINK MENU

Bonfire

*Cacao nib-infused bourbon, Ancho Reyes,
Maple syrup, Chichory-almond bitters,
Toasted brown butter marshmallow*

Spiced Pear Tonic

*Hendricks Gin, Pear juice,
Vanilla, Elder flower tonic,
Thyme, Cinnamon*

Golden Hour

*Aquavit, Laird's Applejack,
Sweet Vermouth, Liquore Strega,
Angostura bitter, Lemon*

BEERS

Bell's Robust Porter

Taxman Default

*Belgian-style amber ale with oak,
honey & spice*

DRINK MENU

Bonfire

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