

SEAS & SPIRITS

A 4-COURSE BOURBON COCKTAIL PAIRING DINNER



WEDNESDAY, JUNE 26, 2024 | 6:30 PM | \$68 PER PERSON*

Join us for our 4-Course Bourbon Cocktail Pairing Dinner at Bonefish Grill. Each course is expertly paired with a premium bourbon cocktail from Jefferson's Ocean, High West Rendezvous, Rabbit Hole Dareringer, and Maker's Mark. Indulge in this chef curated experience highlighting the flavors of the Summer!



reserve your seat now →

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*EXCLUDES TAX AND GRATUITY. TIME AND PRICE MAY VARY BY LOCATION.

course 1

SEARED SEA SCALLOPS CROSTINI

Super colossal scallops pan-seared, glazed with bourbon served on freshly grilled crostini with a bacon jam spread.

PAPER PLANE

Invented by award winning NYC bartender Sam Ross in 2007, our Paper Plane is a blend of Maker's Mark, Aperol, Amaro Nonino, and our fresh lemon sour mix. The bourbon's caramel notes complement the rich savory flavors of the bacon jam.



course 2

PINEAPPLE GLAZED SHRIMP AND RISOTTO

Wood-grilled pineapple glazed shrimp, served over creamy coconut risotto, complemented with fresh grilled pineapple and topped with toasted Macadamia nuts and fresh green onions.

HIGH WEST RENDEZVOUS

Founded in 2006 in Park City, Utah, Rendezvous is the flagship whiskey which is now only available as a seasonal and limited release. It has rich notes of dried fruit, spicy rye, and toffee which accentuate the subtle smokiness from the wood-grilled pineapple glazed shrimp.

course 3

MISO GLAZED HALIBUT

Wood-grilled halibut, perfectly coated in a house-made savory Miso Sauce, nestled atop smashed potatoes and sautéed spinach.

JEFFERSON'S OCEAN OLD FASHIONED

Known for its unique aging process, spending time on ships traveling the ocean, this bourbon exhibits a rich, complex profile with notes of caramel, vanilla and sea salt. The umami-rich miso sauce enhances the bourbon's caramel and vanilla notes.



course 4

BOURBON CARAMEL CHEESECAKE

Classic cheesecake topped with a chocolate, Macadamia nut bourbon glaze.

RABBIT HOLE DARERINGER

Finished in sherry cask barrels, this process imparts rich, fruity notes to the bourbon adding layers of complexity and depth. The bourbon's notes of cherry, dried fruit, and vanilla complement the creamy texture and slight tanginess of the cheesecake.