

4-COURSE

# Bourbon Cocktail

PAIRING DINNER



THURSDAY, SEPTEMBER 12, 2024 | 6:30 PM | \$65 PER PERSON\*

Join us for this four-course communal dining experience, where each course is carefully paired with a premium bourbon cocktail from Woodford Reserve®, Maker's Mark®, Angel's Envy® and Knob Creek®. RSVP now for this memorable chef-curated event!



reserve your seat now →

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

### SPINACH APPLE SALAD

Fresh spinach, tossed with apple cider vinaigrette, topped with candied pecans, crispy bacon, diced apples, goat cheese, and cinnamon wonton strips.

### GOLD RUSH

Made with Woodford Reserve® bourbon, fresh sour mix and house-made honey syrup. The bourbon and honey syrup balance the apple cider vinaigrette in the salad.

## COURSE 1



## COURSE 2



### SEA SCALLOPS WITH PUMPKIN RISOTTO

Wood-grilled sea scallops served over creamy pumpkin risotto, drizzled with pesto oil, garnished with pepitas, crispy bacon, smoked chili spice, and cinnamon wonton strips.

### BOURBON APPLE MARTINI

Maker's Mark® bourbon infused with Canton de Domaine Ginger Liqueur, crisp apples and aromatic cinnamon sticks. Hand-shaken with house-made honey syrup, fresh sour mix and Mott's apple juice. The cinnamon apple infusion complements the smoked chili spice and pumpkin notes of the dish.

### SAUCY SHRIMP SNAPPER

Wood-grilled snapper with roasted shrimp in a lime tomato garlic sauce, finished with sun-dried tomatoes and feta cheese, served with fresh steamed green beans.

### MANHATTAN

This fan-favorite cocktail made with Angel's Envy® bourbon, Amaro Nonino and chocolate bitters brings out the flavors of the wood-grilled snapper.

## COURSE 3



## COURSE 4



### PUMPKIN RUM BROWNIE

Decadent brownie, fresh whipped cream, candied pecans, and a drizzle of rum sauce, garnished with sage, cinnamon sugar, and a pumpkin crème anglaise.

### KENTUCKY JAVA

Perfect blend of bold and smooth, Knob Creek® bourbon, Frangelico, maple syrup and STÖK cold brew. The nuttiness of the cocktail brings out the decadent chocolate flavors of the brownie.