

Sail the BOURBON • T R A I L •

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 →

CHOOSE YOUR LOCATION
CLICK EVENT RSVP



*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 Domaine de Canton 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.