

Bourbon Dinner

Thursday, November 7, 2024

6:30 pm – 8:30 pm

WELCOME COCKTAIL

Bourbon & Bubbles: Maker's Mark Bourbon, prosecco

1ST COURSE

Kentucky Bluegrass Bibb Salad

Butter bibb lettuce, Michigan dried cherries, shaved red onion, chevre, sugar spiced pecans, Maker's Mark Private Select sweet bourbon vinaigrette

Cherry Sour: Maker's Mark 46, cherry simple, lemon juice, egg white, Filthy Cherry

2ND COURSE

Elk Tenderloin

Peppercorn encrusted elk tenderloin
butternut purée, garlic parmesan Swiss chard
bourbon lingonberry reduction

*Maker's Mark Private Select Platinum Edition
20th-anniversary barrel tasting*

3RD COURSE

Bourbon Browned Butter Cake

Browned butter cider cake, bourbon apple cider sauce, vanilla bean ice cream
apple crisp oatmeal topping

*Apple Pie Manhattan: Maker's Mark Cask Strength Bourbon
sweet vermouth, apple cinnamon reduction, bitters*