

Buffalo Trace Distillery

Bourbon Dinner

Thursday, February 21st @ 6:00 pm

First Course

Cheese & Charcuterie Board

*house made charcuterie, fruits,
pickled garden veggies, charred breads*

1792 High Rye Manhattan or Wheatly Vodka Martini

Second Course

Bourbon Brined Pork Belly

smoked applesauce, pickled red cabbage

Buffalo Trace

Third Course

Smoked Duck Breast

brown sugar + cheddar grits, port cherries

Eagle Rare 10yr

Fourth Course

Coffee Rubbed Beef

bourbon maple sweet potatoes, red eye gravy

Blanton's

Fifth Course

Pear + Five Spice Bread Pudding

vanilla + black pepper crème anglaise

A. Smith Bowman Port Finished

George T. Stagg

*5-Course Prix Fixe Dinner with Bourbon Pairings. \$99 per person.
Not including tax + gratuity. Reservations Required. 410-569-5006*