
BOURBON DINNER

“SIGNATURE COCKTAIL”

OXTAIL

ENGLISH MUFFIN / MUSHROOM / ARUGULA / ALI OLI SAUCE

BOURBON : **MAKER'S MARK**

AROMA Woody oak, caramel, vanilla and wheat prevail in the nose
TASTE Sweet and balanced with caramel, vanilla and fruity essences
FINISH Smooth and subtle
PROOF 90

COFFEE- BOURBON BARBECUE BABY BACK RIBS

BAKED POTATO/ SWEET CORN

BOURBON : **BASIL HAYDEN'S**

AROMA Charred oak and sweet notes of vanilla & caramel with hints of dried fruit
TASTE Charred oak flavor that is complemented with sweet brown sugar, a touch of black pepper, and dried fruit to round it out
FINISH A pleasant, lingering charred oak finish with a touch of dried fruit
PROOF 80

CHILEAN SEA BASS

SEARED SEA BASS / HEN OF THE WOODS / CAULIFLOWER PUREE / WINE SAUCE

BOURBON : **KNOB CREEK**

AROMA. It has aromas of caramelized oak followed by hints of sweet vanilla and baking spices.
TASTE The palate is smooth caramel and toffee notes paired with toasted oak and light leather.
FINISH is warm with spice, light floral and fruit.
PROOF 120

NEW YORK STRIP STEAK

TRUFFLE MASHED POTATO / CIDER -BOURBON GLAZED SHALLOTS / BROCCOLINI

BOURBON : **MICHTER'S US 1 BOURBON**

AROMA of spices, dark fruits, rye bread and vanilla.
TASTE of citrus, baked goods, cinnamon and caramel on the palate, which complement touches of herbs and toast.
FINISH , which is both sweet and warming, ends with a touch of caramel.
PROOF 91

DESSERT

APPLE PIE / VANILLA ICE CREAM / MAPLE BOURBON CARAMEL

BOURBON : **ANGELS ENVY**

AROMA Gold color laced with reddish amber hues, nearly copper in tone
NOTE You'll detect notes of subtle vanilla, raisins, maple syrup and toasted nuts
TASTE Vanilla, ripe fruit, maple syrup, toast and bitter chocolate
FINISH Clean and lingering sweetness with a hint of Madeira that slowly fades
PROOF 86.6

Price Per Person \$90, Plus Tax & Gratuity

