

# BOURBON DINNER

Thursday, March 21st  
Starts at 6:00 pm

AMUSE	Loaded Baby Potatoes Topped with Bacon & Aged Vermont Cheddar
<i>Paired with</i>	A Paper Plane Cocktail made with Woodford Reserve
APPETIZER	Prosciutto Wrapped Grilled Ribeye Tender with Sweet Bourbon Glaze
<i>Paired with</i>	Old Forester 1870
FIRST COURSE	Pan-seared Sea Scallops with Bacon & Bitter Orange Jam
<i>Paired with</i>	Woodford Reserve Rye
MAIN COURSE	Pork Involtini Black Pepper & Garlic Mashed Potatoes Baby Carrots
<i>Paired with</i>	Old Forester 1920
DESSERT	Chocolate "Salami" and Vanilla Custard
<i>Paired with</i>	Woodford Double Oak

\$85<sup>++</sup>  
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RESERVATIONS REQUIRED  
860.646.0104