



*Blanton's*

# **BOURBON DINNER**

OCTOBER 5, 2023 | 6 PM - 9 PM

## **CHEF'S CHARCUTERIE TASTING**

Pork Country Patel | Venison Liver Mousse | Crostini Smoked Italian Speck | House-Made Pickles

*Bourbon Flight: E.H. Taylor Small Batch | Weller 7 Year Special Reserve | Eagle Rare 10 Year*

## **FRIED MANCHEGO SALAD**

Frisee | Roasted Grapes | Poblano Pepper | Toasted Pepitas | Chili Balsamic Vinaigrette

*Sazerac 6 yr Rye Sazerac*

## **BACON-WRAPPED PORK BELLY**

Spice-Poached Pears | Creamed Corn Polenta | Black Garlic Mustard | Sorrel

*Buffalo Trace Bourbon Sour*

## **BRAISED GOAT**

Caraway Spätzle | Smoked Mint Yogurt Sauce | Orange | Charred Fennel

*Blanton's CDA Old Fashioned*

## **SEARED SNAKE RIVER FARMS STRIPLOIN**

Pommes Aligot | Green Mojo Sauce | Bourbon Honey-Glazed Carrots

*Blanton's CDA Perfect Manhattan*

## **CARAMELIZED BUTTERNUT SQUASH UPSIDE DOWN CAKE**

Vanilla Bean | Ice Cream | Salted Bacon Brittle

*Candied Peanut Blanton's CDA Neat*

RESERVATIONS

