



Masters of Bourbon 2019

Featuring

Jefferson's Distillery

Saturday September 21st, 2019

100 guests

7:00pm- 9:00pm

Savory

Charcuterie and Cheese

artisan style cured meats, assorted domestic cheese, dried and fresh fruits and berries, assorted crackers house made lavash, candied and spiced nuts, grain mustard, house pickles

Warm Cornmeal Crusted Goat Cheese

charred frisee, crispy brussels sprouts, candied pecans, granny smith apples, grain mustard vinaigrette

Groth Reserve Cask Finish

Crispy Artic Char

crème fraiche, -dill fingerling potatoes, osetra caviar

Crispy Pork Belly

pho spice brined, pickled ginger, chiu chow aioli

Twin Oak

Smoked Midwestern Lamb Chop

cherry-wood smoked, stave hydrated dried tart cherry, orange blossom terrell creek farm chevre

Barrel Finished Manhattan

Missouri Roasted Duck Breast

foie gras torchon, pickled mustard apricots, blackberry-cabernet reduction

Pritchard Hill Cabernet Cask Aged

Molasses Bourbon Braised Short Rib

aged cheddar crispy grit cake, bacon collard greens, quail egg

Rum Cask

Sweets

Salted Caramel Popcorn Cheesecake

bourbon orange cheesecake, ginger crust

Ocean Aged

Coffee Cream Flourless Chocolate Cake

dubuque whipped cream, cabernet-cherry

Chateau Pichon Baron