



Bourbon Dinner

tuesday, october 4 | 7pm | \$60 per person

Featuring: Executive Chef John Benton & Mixologist Barrie Kuhn

course 1: market salad

arcadian lettuce | butternut squash | roasted carrot | julienne apple | hazelnut | smoked pear vinaigrette | brioche croutons

cocktail: autumn julep

buffalo trace | mint leaves | apple and pear syrup | angostura bitters

course 2: smoked blue cheese

wild yeast sourdough | hyper local spiced honey | fall blossoms | black truffle salami

cocktail: new york sour

1792 small batch | lemon sour | mead and cabernet float

course 3: local sweet potato gnocchi

marcona almond | bourbon clouds | smoked bacon | aged maple | black sesame rice crisps

cocktail: kentucky mule

e.h. taylor small batch | plum and peach puree | lime | ginger

course 4: buttermilk fried quail

roasted delicata squash | crispy brussel sprouts and pepitas | red eye gravy

cocktail: manhattan

elmer t. lee | amaro nonino | cherry and teapot bitters

course 5: mocha pot de crème

coffee chantilly | cocoa nibs | cinnamon pastry

cocktail: pecan old fashioned

blanton's | candied pecan syrup | muddled orange | angostura bitters | cherry

 **venue**
restaurant & lounge
drink. dine. gather.

reservations for this event are only
taken through the restaurant:
402.488.8368



www.yourvenue.net