

Rare Bourbon Dinner

First Course

Ragout of wild mushroom, fresh herbs, Vol-au-vent
Blanton's Bourbon

Second Course

Oven roast veal marrow bone, grilled country bread
E.H. Taylor Small Batch

Third Course

House cured pork belly, McEwen's yellow corn grits, farm egg, gastrique
E.H. Taylor Rye

Main Course

Beef Wellington, pastry wrapped filet mignon, mushroom duxelles, veal
glace
E.H. Taylor Single Barrel

Dessert

Chocolate tart, red wine poached plums
Weller 12 Yr

Pappy Van Winkle 12 Yr