



JULY 31
BROWN BOURBON PAIRING
\$105.00 per person

FIRST COURSE

Steak Tartar

Templeton Rye Smash Cocktail

SECOND COURSE

Wild Mushroom Risotto

Woodford Reserve Double Oaked Bourbon

THIRD COURSE

Lamb Chop

with mint sauce served with braised brussels sprouts hash

Woodford Reserve Mint Julep Cocktail

FOURTH COURSE

Filet Mignon

with truffle butter and served with cauliflower gratin

Makers 46 Black Manhattan

FINAL COURSE

Tres Leches Cake

Bulleit 10 year Bourbon