

FOOD MENU WITH COCKTAIL PAIRINGS

AUTUMN HARVEST SALAD

Spinach & radicchio, pecan crusted chevre croutons, pears, dried cranberries, black pepper & cinnamon toasted pecans with warm Dijon vinaigrette

SOUTHERN SPICE

Jim Beam Peach, ginger syrup, egg white, lemon, agave

SEARED SEA SCALLOPS

Sweet potato grits and bourbon sautéed chanterelles

VU TO YOU

Basil Hayden, brandy, sweet vermouth, Benedictine, orange bitters

BEEF BRISKET NACHOS

Cajun seasoned potato chips, Vermont sharp cheddar cheese, honey BBQ beans, heirloom tomatoes & fresh guacamole

OH!! MAI

Knob Creek Small Batch, orgeat, lemon, Hell Fire Bitters,

BUTTERNUT SQUASH RAVIOLI

Chicken Bolognese cream sauce with spinach

LOUIE LUAU

Jim Beam Black, Jamaican Rum, banana liqueur, pineapple, lemon, agave, Angostura Bitters

APPLE CIDER ROAST SUCKLING PIG

Jalapeño corn fritters, fresh bourbon apple chutney

KENTUCKY TO MILAN

Knob Creek Rye Cocktail, Aperol, Amaro Montenegro, orange bitters

DESSERT

GINGER PEACH GALETTE

Frangipane and vanilla ice cream

CARAMELIZED CHOCOLATE CHAI CUSTARD TART

Chantilly cream and bourbon cherries

MULL IT OVER

Jim Beam Peach, mulling spices, lemon, cider