



5-Course Whiskey Pairing Dinner

Wednesday, October 4th

1ST COURSE

WhistlePig American Whiskey

Baked Oysters Two Ways | *Truffle Butter, Roquefort Crust*

2ND COURSE

Blackland Rye Whiskey

Thick Cut Applewood Smoked Bacon | *Mustard Sauce*

3RD COURSE

Horse Soldier Bourbon Whiskey

Colorado Lamb Lollipop | *Mint Jelly*

4TH COURSE

Kentucky Owl Takumi Edition Bourbon Whiskey

28 Day Dry-Aged A-5 Japanese Ribeye

5TH COURSE

Michter's American Whiskey

Classic Crème Brûlée