

**KENTUCKY SPORTSMAN: A DINNER
FEATURING BARREL PROOF BOURBONS AND
REFINED FOODS OF THE WILD**

*May 29th, 2019 @ 7:00 pm \$60 per
person*

COURSE 1

Sautéed Frog Legs

with butter, parsley and garlic over creamy English peas,
Benton's bacon, morel mushrooms and a lemon-tarragon
aioli

BULLIET BARREL PROOF

COURSE 2

Wild Striped Bass

Calypso tempura fried over a pineapple-coconut curry
with lump crab, cashews and red currants

NEW RIFF SINGLE BARREL

COURSE 3

Elk Rack

Bourbon barrel aged, coffee rubbed and roasted elk loin
over miso-sorghum sweet potato soufflé, sesame-onion
glass and hunters sauce

*MICHTER'S US1 LIMITED RELEASE BARREL STRENGTH
BOURBON*

COURSE 4

Bourbon Brown Butter Cake

Goopy butter cake with brown butter, cream cheese and
caramel gelato with toasted hazelnuts and torched fluff

BOOKERS BARREL PROOF

