

# WOODFORD RESERVE

DISTILLER'S SELECT



# WHISKEY TASTING & DINNER WOODFORD RESERVE & OLD FORESTER

June 24, 2015 - 6:30 PM - \$130 per guest Includes tax, gratuity and administrative fee.

#### RECEPTION

#### Butlered Hors d'oeuvres

Chef's selection of summer menu bites

Paired with the Boulevardier Cocktail featuring Old Forestor 1870

# **STARTER**

# Wollensky Salad

romaine, marinated mushrooms, teardrop tomatoes, bacon lardons, potato croutons, dijon viniagrette

Paired with Woodford Rye

## **ENTRÉES**

Vegetarian selection available upon request

10oz Coffee & Cocoa Rubbed Filet Mignon\*

ancho chili butter, angry onions

Pan Seared Salmon\*

corn puree, edamame, beef bacon, cipollini onions

# Roasted Chicken

semi-boneless, shiitake mushroom, herb & leek stuffing, natural pan jus

Paired with Woodford Reserve

## **DESSERTS**

Chocolate Cake layered with chocolate ganache

New York Style Cheesecake raspberry sauce

Paired with Woodford Double Oaked

Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order. \*NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness