



Bourbon Trail & Cigar Dinner  
November 12<sup>th</sup>  
6:30pm Door Open  
7pm Dinner

\$145.00 per person includes tax and gratuity. Tickets purchased through the link.  
<https://bourbontrailandcigars.brownpapertickets.com>

Join us for a Fall enthused menu paired with Bourbon Trail spirits while Adam Clary guides you through your dining experience. After dinner we will have cigars on the patio by the fire pits. *Adam Clary is the Spirits Specialist for Standard Beverage Corporation and has been with the company for 12 years.*

*First Course*

Farro Risotto, Grilled Oyster Mushrooms, Coppa, Shaved Root Vegetables, Citrus Salsa Verde  
*Bakers*

*Second Course*

Smoked Bay Scallops, Scallop Chowder, Dill, Fennel, Celery, Pearls, Trout Roe  
*Eagle Rare*

*Third Course*

Spiced Duck Breast, Potato Gnocchi, Fall Squash, Pancetta, Scallion Pesto, Dried Cherry & Pumpernickel  
*1792*

*Fourth Course*

Apple-Pear Gallet, Sage Honey, Quince Jam, Butterscotch Ice Cream

*Old Forester 1920*