

McLaughlin Distillery and Bella Frutteto Dinner
Monday, August 21 at 6:30pm

Come meet local distillery owner Kim McLaughlin for a night of great spirits, food and conversation. Executive Chef Zach Lewis is pairing up his passion for summer barbecue with Kim's passion for making handcrafted spirits.

Welcoming Cocktail

Paired with Blood Orange Vodka Martini made with McLaughlin Sewickley Vodka

Served with bacon and serrano pepper corn bread.

Appetizer

Barbecue smoked salmon, crisp crostini and pickled red onions.

Paired with McLaughlin 3799 Bourbon

Salad

Grilled radicchio, arugula, croutons and walnuts with a cherry vinaigrette dressing.
Topped with dried cherries and parmesan cheese.

Paired with McLaughlin Grandma's Rocking Chair Whiskey

Pasta

Smoked onion pasta with radicchio, shaved carrots, cabbage and smoked vidalia onions in a toasted applewood whiskey sauce.

Paired with McLaughlin Toasted Applewood Whiskey

Entree

Ribeye steak topped with peach barbecue sauce and served with cheddar smashed potatoes and grilled broccoli rabe.

Paired with McLaughlin Baby Barrel Bourbon Whiskey

Dessert

Maple lava cake with bacon brown butter ice cream.

Paired with a Cinnamon Spiced Espresso Martini made with McLaughlin "Not Your Momma's Joe" Coffee Moonshine

\$70 per person plus tax and gratuity, limited seats available.

Call 724-940-7777 to reserve your seats

Gluten free options available.