Jim Beam Bourbon Dinner

Tuesday, April 15th, 2014 Reception at 6:30 P.M. Dinner at 7:00 P.M.

Soup

Butternut Bourbon Bisque

Served with Devil's Cut Bourbon

Salad

<u>Beams Devil's Cut Bourbon Vinaigrette Salad</u> Romaine, pine nuts, bacon, red onions, and cheddar. Garnished with mandarin oranges.

Served with Jacob's Ghost White Whiskey

Appetizer

Bacon Wrapped Scallop

Jumbo sea scallop wrapped in thick cut bacon. Topped with a Jim Beam Honey Bourbon Sauce

Served with Jim Beam Signature Craft Bourbon

Entrée

Slow Roasted Pork

Slow roasted and topped with a Jim Beam Maple glaze. Served with roasted carrots and onions.

Served with Baker's Small Batch Bourbon

Dessert

<u>White Chocolate Macadamia Nut Bread Pudding</u> With a Honey Bourbon Vanilla Sauce.

Served with Booker's 25th Anniversary Bourbon

\$55 per person (tax and gratuity not included)