

# Jefferson's Bourbon Dinner

Tuesday, June 5, 2018, 6:30 pm

\$125 per person includes tax and gratuity

\$85 per person for designated driver dinner with no beverages, includes tax and gratuity

Prepaid reservations required by Friday, June 1, 2018: 516.682.9200

## Welcome Cocktail

Jefferson's Manhattan re-invented

## First Course

Mini Duck Tacos with Texas Salsa

Jefferson's Wheated Ocean Aged Bourbon 90% proof

# Second Course

Scotch Egg

Jefferson's Blended Whiskey Chef Collaboration 90% proof

Jefferson's Grand Selection Chateau Suduirant Sauternes Cask Finish

### Third Course

Deep Sea Crab Sliders with Creole spiced Onion Rings

Jefferson's Ocean Aged At Sea Cask Strength 112% proof

Demitasse Peach infused Jefferson's Very Small Batch Bourbon Peach Ice Cream

### Fourth Course

Bourbon glazed Baby Back Ribs with Corn Grits

Jefferson's Reserve Old Rum Cask Finish 90.2% proof

#### Dessert

Brandied Cherry Tiramisu

Jefferson's Reserve Prichard Hill Cabernet Cask Finished 90.2% proof