

-Welcome Cocktails & Hors d'oeuvres-

Foie Gras Grilled Cheese
Blue Cheese Stuffed Olives
Tasso Spiked Tuna Tartare
Spicy Poached Shrimp with Green Goddess and Caviar

-Kentucky Buck Cocktail-

Wild Turkey Bourbon, lemon juice, sugar, Angostura Bitters and ginger beer
garnished with strawberry & lemon

-Master Distiller Eddie Russell's Tasting-

Wild Turkey Longbranch
Russell's Reserve 10yr Bourbon
Wild Turkey Kentucky Spirit
Wild Turkey Rare Breed
Russell's Reserve 6yr Rye

-First Course-

Diver Scallops
Grilled with butternut squash puree and bacon jam

-Old Fashioned Cocktail-

Russell's Reserve Rye, sugar, Angostura Aromatic, orange bitters, lemon & orange peels

-Second Course-

Sweet Potato and Andouille Cappuccino

-Third Course-

Wagyu New York Strip
Bourbon marinated A9 wagyu New York Strip steak, saffron and Yukon gold potato puree, roasted heirloom
carrots and pickled Louisiana strawberries

-Fourth Course-

Apple Galette
Baby apples in flaky pastry, with crème anglaise and Wild Turkey Honey spiked Greek yogurt ice cream