



## Bourbon Heritage Month

Fork & Bottle Dinner Series

### SNACKS

Apples and Coppa

Madras Deviled Eggs

Cow's Milk Cheese and Roasted Grapes

*The Golden One*

*old forester 100, lillet blanc, absinthe, jasmine  
tea, honey & lemon*

### THE BEGINNING

Slow Cooked Pork Belly

sweet potato biscuit, sorghum butter  
and mostarda

*Stately Gentleman*

*old forester statesman, madeira, ginger &  
peychaud's bitters*

### SUPPER TIME

Smoked Prime Rib

autumn squash gratin, h1 and charred cabbage

*Old Forester Birthday Bourbon*

### SWEET FINISH

Buttermilk Pie

toffee brittle

*The Full Monty*

*old forester, banana, montenegro & coffee  
pecan bitters*

Executive Chef Matthew McClure

9.27.17