# SOURBON & CIGAR DINNER



# RECEPTION

Brown butter, fall vegetable Bisque

BOURBON: Rebel Yell Small Batch Reserve cocktail

#### 1ST COURSE

Tuna Carpaccio – Shitake Mushroom, Fried Oyster, Bone Marrow, Watercress **BOURBON:** Rebel Yell Small Batch Reserve

## 2ND COURSE

Foie Gras & Shrimp Ravioli – Veal broth **BOURBON:** Yellowstone Select

### 3RD COURSE

Duck Confit Croquettes – Apple Endive Salad, Bourbon Soaked Golden Raisins, Maple Pecan Dressing

BOURBON: Old Forester Single Barrel (selected by CT Beverage Mart)

## 4TH COURSE

Quince-Glazed Pork Loin – Potato Celery Root Ragout, Taleggio Cheese, Rosemary and drippings **BOURBON:** Old Forester Distillery Series 1920

# DESSERT

BOURBON: A taste of Old Forester Birthday Bourbon 2017 and a taste of Woodford Reserve Master's Collection Cherry Wood Smoked Barley

