

# MAX FISH

*Presents The 2nd Annual*  
**BEAM GLOBAL BOURBON  
& CIGAR DINNER**

*FEATURING MANY SMALL BATCH BOURBONS & FINE CIGARS*

*Guest Speaker ~ Mike DePasqua - Beam Global Inc.*

## *Reception*

**Jim Beam Black Bourbon Collins**  
*Rock Shrimp fritters with bourbon-mustard aioli*

## *First Course*

**Jim Beam Devil's Cut**  
*Old fashioned fried chicken thigh with bourbon-thyme gravy*

## *Second Course*

**Maker's Mark 46**  
*Sautéed Jumbo shrimp, creamy cheddar polenta, spicy bourbon-jalapeño glaze*

## *Third Course*

**Basil Hayden**  
*Beef Brisket and bourbon "Texas Chile" with red beans, sour cream and Ancho chile*

## *Fourth Course*

**Knob Creek Single Barrel Reserve**  
*Bourbon BBQ Roasted Kurobuta Pork Rack with spaghetti squash and collard greens*

## *Fifth Course*

**Booker's**  
*Bourbon-pecan pie with booker's infused crème anglaise*

**\$89 per person** *(Plus tax & gratuity)*

*Seating is limited - reserve your spot today • 860-652-3474*

***Friday, October 21<sup>st</sup> 2011***

*Reception starting at 6pm • Dinner starting at 6:45pm*

*food masterfully prepared by*  
***David Sellers - Max Fish Executive Chef***

*Cigars proudly presented by*  
*Up in Smoke • 136 Berlin Rd (Cromwell Commons) Cromwell, CT Phone: 860-632-1962*  
*All Jim Beam Inc Bourbons proudly sold at*  
*Putnam Plaza Super Liquors • 4 Main Street • East Hartford, CT Phone: 860-568-3659*  
*Valley Fine Wine & Spirits • 828 Hopmeadow Street • Simsbury, CT Phone: 860-651-0075*