

# 4<sup>th</sup> Annual Bourbon Bash

MAX'S  
OYSTER  
BAR

@ MAX'S OYSTER BAR

THURSDAY, JANUARY 24<sup>th</sup>, 2013- 6:30 PM

**Reception: Spiked Egg | Kentucky Ham**

**Smoked Oyster | Maple - Satsuma Mignonette**

**Honey Whipped Goat Cheese | Buttermilk Biscuit**

**Duck Confit | Sweet Potato Pancake**

***Berkshire Scaflaw***

**Amuse Bouche: Foie Gras | Huckleberry | Brioche**

***Berkshire Mountain Distillers Bourbon (straight)***

**First Course: Lobster Bisque | Bourbon | Vanilla**

***Bulleit Bourbon 90° (straight) / Vanilla Bourbon***

**Second Course: Cured Loch Duart Salmon | House Pickles | Trout Roe**

***Michters Sour Mash 86° (straight) / Pickled Old Fashioned***

**Third Course: Black Cod | Cider | Dumpling**

***George Dickel Barrel Select 86° (straight) / Kentucky Flower***

**Fourth Course: Smoked Berkshire Pork Belly | Hominy | Pozole**

***Jim Beam Devils Cut 90° (straight) / Mississippi Gamblers***

**Fifth Course: Sweet & Sour Short Ribs | Tamarind | Curry**

***Baker's Straight 107° (straight) / Massa Sour***

**Dessert: Caramel Chocolate Budino | Banana | Pistachio**

***Wild Turkey Kentucky Spirit 101° (straight) / Kentucky Cream***

**Menu Prepared By: Chef Scott Miller**

**Cocktails Prepared By: Brian Mitchell**

**Call: 860-236-6299 for reservations**

**Visit: [www.maxsoysterbar.com](http://www.maxsoysterbar.com) for more information**

