



2ND ANNUAL BOURBON BASH

MONDAY, NOVEMBER 15TH, 2010 @ 6:30P.M

Guest Speaker, Marco Pelliccio of Jim Beam Global

OPENING COCKTAIL ~ BASIL HAYDEN'S CRAN-HONEY SMASH

Basil Hayden Bourbon, local honey, housemade cranberry compote, ginger ale, mint

Menu

BLUE CRAB & KNOB CREEK BOURBON BISQUE

Blue Crab 'Mini Melt', Bourbon Poached King Crab

\$85.

per person
plus tax & gratuity

STUFFED BREAST OF PEKIN DUCK

Duck Leg and Foie Gras Stuffing, Celery Root Purée,
Pomegranate Duck Jus

THREE LITTLE PIGS

- ~ House Cured Rowland Farms Guanciale, Fennel Gelee ~
- ~ Smoked Belly, Maple Bourbon Glaze, Butternut Squash Biscuits ~
- ~ Confit Shoulder, Baconaise, Preserved Tomatoes, Mustard Greens ~
- ~ Accompanied by Bacon Infused Baker's Manhattan ~

SOUS VIDE LAMB LOIN AND BELLY

Merguez-Cornbread Dressing, Cranberry Sage Vinaigrette

MAKER'S MARK BOURBON GANACHE TORTE

Caramelized Bananas, Makers Mark N20 Sorbet

964 Farmington Ave. ~ West Hartford
860-236-6299

