

MAX  
FISH

presents

# Beam Global Bourbon & Cigar Dinner

*featuring many small batch bourbons & CAO cigars*

*guest speaker **Marco Pelliccio** - Beam Global*

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## Reception

### **Jim Beam Black Whiskey Smash**

*smoked shrimp & pork spring rolls with lettuce cups, mint & thai peanut sauce*

## First Course

### **Maker's Mark**

*maker's mark & maple glazed king salmon with frisée, pecans & warm bacon vinaigrette.*

## Second Course

### **Maker's Mark 46**

*braised pork shoulder empanadas with spanish bleu cheese,  
piquillo peppers & belltown orchards apples*

## Third Course

### **Basil Hayden**

*bourbon and orange glazed duck leg with pearl barley*

## Fourth Course

### **Baker's**

*baker's bbq beef brisket with cheddar corn pudding  
& smoked peppercorn crusted ny strip*

## Fifth Course

### **Booker's**

*gianduja chocolate croissant bread pudding with toasted hazelnuts & bourbon caramel*

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**\$89 per person**

+ Tax & Gratuity

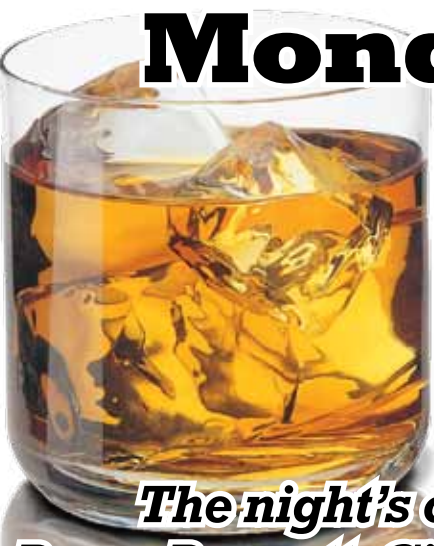
*Seating is limited, reserve your spot today • 860-652-3474*

**Monday September 27<sup>th</sup> 2010**

*Reception starting at 6pm*

*Dinner starting at 6:45pm*

**food masterfully prepared by  
Head Chef David Sellers**



*The night's cigars are proudly available at Up in Smoke in Cromwell  
Barry Bennett, Cigar Afficionado, CAO cigars, will be present for any questions*