

# BOURBON & CIGAR DINNER

WEDNESDAY, JUNE 18<sup>TH</sup> AT 6PM | \$130 PER PERSON

## 5 COURSE MEAL

### STARTER

roasted bone marrow, ciabatta crostini, garlic confit butter, sea salt

### COURSE 2

braised pork belly, fava bean puree, pomegranate arils,  
watermelon radish

**MAKER'S MARK**

### COURSE 3

arugula salad, shaved fennel, orange supreme, pickled watermelon,  
chevre, citrus vinaigrette

**MAKER'S 46**

### COURSE 4

roasted colorado lamb chops, cherry bourbon gastrique,  
smoked gouda mashed potatoes

**MAKER'S CASK STRENGTH**

### COURSE 5

makers mark vanilla bourbon crème brulee

**CRAFTSMAN MAKER'S PRIVATE SELECT**

**Maker's**  
**Mark**

