



BOURBON & CIGAR DINNER

WEDNESDAY, DECEMBER 6TH, AT 6PM

FIVE COURSE DINNER

FIRST COURSE

CHARCUTERIE SAMPLER

*san danielle prosciutto, blueberry stilton,
fig jam, honey, crostini*

MAKER'S MARK

*a balanced taste of sweetness, oak, vanilla, and hints of fruit, followed
by a smooth and creamy finish with a touch of soft spice*

SECOND COURSE

WILD BOAR STEW

mushrooms, root vegetables, wild rice

MAKER'S MARK 46

*hints of toasty french oak, caramel & baking spices, mildly sweet and
uniquely layered with deep rich notes of vanilla and baking spice with a
velvety subtle and pleasingly long finish*

THIRD COURSE

CRAFTSMAN WEDGE SALAD

bacon, maple, sundried tomatoes, red onion, blue cheese

MAKER'S MARK CASK STRENGTH

*big oak, vanilla and caramel aroma with robust, warm texture & notes
of caramel, vanilla & spice with long finish on front of tongue,
harmonious with no harsh bitterness*

FOURTH COURSE

GRILLED RIBEYE CAP

roasted baby carrots, garlic & herb whipped potatoes, bordelaise

MAKER'S MARK CRAFTSMAN PRIVATE SELECT

*this one of a kind bourbon was crafted with a carefully curated blend
of oak finishing staves, featuring seared french cuvee, roasted french
mocha, & toasted french spice, ensuring a unique & memorable profile.*

FIFTH COURSE

TIRAMISU

mascarpone, espresso, cocoa

THE
CRAFTSMAN
WOOD GRILLE & TAP HOUSE

Maker's
Mark®
SIV