

SAZERAC

Bourbon Dinner Menu

I

WHEATLEY '75 WELCOME APERITIF

venison carpaccio with endive and pickled blueberries, accompanied by shallot-peach balsamic vinaigrette and an asiago crisp

II

COLONEL EH TAYLOR SMALL BATCH

crispy pork belly with frisée, radicchio, apples, pecans and a warm vinaigrette drizzle

III

BLANTONS

seared sea scallops served with vanilla/banana beurre blanc, served with a sea bean salad with golden beets and sunflower seeds

IV

WELLER ANTIQUE 1 07

lamb shank with curried red lentils and sweet potato pommes frites

V

BUFFALO TRACE CREAM

salted caramel tartlet with cinnamon gelato