BOURBON INSPIRED DINNER PAIRING

WITH

A. Smith Bowman DISTILLERY

TO BEGIN

CHEF'S AMUSE BOUCHE

BOWMAN MANDARIN SPRITZ

A. SMITH BOWMAN BOURBON, MANDARIN, APERITIF, SODA, ORANGE PEEL

TO FOLLOW

CHARRED CHICORY SALAD

FRISÉE, ENDIVE, RADICCHIO, PROSCIUTTO, MANDARIN, HAZELNUTS

WHITE MANHATTAN

A. SMITH BOWMAN BOURBON, BIANCO VERMOUTH, AMARO, ORANGE ZEST

TO CONTINUE

LAMB RAGÙ PAPARDELLE

BLACK PEPPERCORN, FRESH PAPPARDELLE, PARMIGIANO REGGIANO

BOWMAN PEPPERED OLD FASHIONED

A. SMITH BOWMAN BOURBON, DEMERARA, BLACK PEPPER, BITTERS, LEMON ZEST

TO COMPLETE

HARISSA BRAISED SHORT RIB

GREEK YOGURT, MARBLE POTATOES, BABY CARROTS, MINT, PISTACCHIO

BOWMAN HARISSA MAPLE SOUR

A. SMITH BOWMAN BOURBON, LEMON, MAPLE, SMOKED CHILI, SILKY FOAM

TO FINISH

MOLTEN CHOCOLATE CAKE

CHOCOLATE GANACHE, BOURBON, CANDIED BACON, JALAPENO WHIP

ESPRESSO SERVICE TO CONCLUDE THE EVENING