

# BARREL INTO *Summer*

AT OUR 4-COURSE BOURBON COCKTAIL PAIRING DINNER



**TUESDAY, JUNE 17, 2025 | 6:30PM | \$65 PER PERSON\***

Join us for our 4-Course Bourbon Cocktail Pairing Dinner, where each course will be expertly paired with a premium bourbon cocktail from WhistlePig, Maker's Mark, Woodford Reserve and Jefferson's Ocean. Indulge in this chef-curated experience highlighting the flavors of the summer!



*reserve your seat now →*

CHOOSE YOUR LOCATION  
CLICK EVENT RSVP



\*EXCLUDES TAX AND GRATUITY. TIME AND PRICE MAY VARY BY LOCATION.

## COURSE 1

### **SEARED SEA SCALLOP CROSTINI**

Pan-seared colossal scallops, glazed with bourbon served on freshly grilled crostini with a bacon jam spread.

### **WHISTLEPIG MAPLE OLD FASHIONED**

Made with 100% WhistlePig PiggyBack Bourbon, the rich WhistlePig barrel-aged maple syrup and a dash of bitters accentuate the bourbon's smooth vanilla, toasted spice, and oak notes. This bourbon-forward cocktail highlights the caramelized scallops and the smoky-sweet depth of the jam.



## COURSE 2

### **PINEAPPLE GLAZED SHRIMP & RISOTTO**

Wood-grilled shrimp with a sweet & spicy pineapple glaze, served over coconut risotto and garnished with creamy lemon butter, chopped macadamia nuts, and green onions.

### **JEFFERSON'S OCEAN MANHATTAN**

Jefferson's Ocean Aged at Sea Bourbon has a sweet complexity that is shaped by time and tide. The ocean-aged bourbon echoes the coastal notes of the dish, while its spice and depth complement the tropical sweetness and creamy texture.

## COURSE 3

### **ORANGE SOY GLAZED COHO SALMON\***

Wood-grilled coho salmon, perfectly coated in a house-made orange soy glaze, served atop roasted new potatoes and sautéed spinach.

### **PAPER PLANE**

This cocktail soars with Maker's Mark Bourbon, Aperol, Amaro Nonino, and fresh sour. The citrus and bittersweet notes cut through the richness of the salmon, while its herbal undertones enhance the savory depth of the glaze.



## COURSE 4

### **MANGO MOUSSE CAKE**

Decadent mango mousse cake served in chef-crafted Myers's Rum sauce, topped with toasted coconut and served with whipped cream.

### **GOLD RUSH**

A liquid gold moment in every sip, this modern favorite blends the smooth, full-bodied character of Woodford Reserve Bourbon with fresh sour mix and house-made honey syrup. The citrus-honey profile complements the tropical sweetness of the mango and coconut.

\*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

A non-alcoholic beverage may be substituted for the alcoholic beverage upon request.