

THE Autumn Reserve

4-COURSE BOURBON COCKTAIL PAIRING DINNER



THURSDAY, SEPTEMBER 18, 2025 | 6:30PM | \$65 PER PERSON*

Experience the cozy richness of fall, one perfect pairing at a time. Join us for our 4-course bourbon cocktail pairing dinner, where each chef-curated, autumn-inspired dish is paired with a premium bourbon cocktail from WhistlePig, Woodford Reserve, Angel's Envy and Knob Creek.



reserve your seat now →

CHOOSE YOUR LOCATION
CLICK EVENT RSVP



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

COURSE 1

HARVEST APPLE SALAD

Fresh spinach, tossed with apple cider vinaigrette, topped with crispy bacon, diced apples, crumbled goat cheese, and cinnamon wonton strips.

FRESH APPLE BOURBON MARTINI

WhistlePig PiggyBack bourbon infused with cinnamon apple, shaken with fresh sour mix, apple juice and house-made honey syrup, mirrors the fall flavors in the salad, while the warmth of the bourbon complements the vinaigrette exquisitely.



COURSE 2

SEA SCALLOPS WITH SPINACH AND MUSHROOM RISOTTO

Wood-grilled sea scallops served over creamy spinach & mushroom risotto, drizzled with lemon butter, and garnished with our signature chipotle seasoning.

BOURBON MARGARITA

Knob Creek bourbon and Sauza Gold tequila, combined with fresh sour and orange juice, and perfected with a Tajín rim, make this bold, smoky-citrus margarita the consummate partner to our wood-grilled sea scallops.

COURSE 3

SWORDFISH WITH PUMPKIN RAVIOLI

Wood-grilled swordfish and pumpkin ravioli topped with crispy onions, crumbled feta, crispy sage and brown butter sauce, served with broccoli.

BROWN SUGAR MANHATTAN

Angel's Envy bourbon mixed with sweet vermouth, bitters, and house-made brown sugar syrup, brings out the wood-grilled flavors of the swordfish and the sweetness of the pumpkin ravioli—the perfect combination.



COURSE 4

SPICED APPLE CHEESECAKE

Classic cheesecake topped with chef-crafted apple cider syrup, diced apples, and cinnamon crisps, served with fresh whipped cream.

PUMPKIN SIDECAR

Woodford Reserve with Cointreau, pumpkin, and lemon juice, cuts through the rich, creamy cheesecake with just the right amount of zest for a splendid blend of cozy and bright.

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

BFG-SeptCC-Corp_0925