

# THE Autumn Reserve

4-COURSE BOURBON COCKTAIL PAIRING DINNER



THURSDAY, SEPTEMBER 18, 2025 | 6:30PM | \$75 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* →

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\*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 Tajin 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.

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