

Bourbon Dinner

Thursday, November 6, 2025

1ST COURSE

Shrimp & "Grit"

Lobster butter, charred corn, blistered shishito polenta,
cranberry spiced compote

*Maker's Sour: Maker's Mark 46 Bourbon, simple
lemon juice, egg white, Filthy Cherry*

2ND COURSE

Beet & Goat Cheese Salad

Arugula, frisée, pistachio, goat cheese mousse
beet carpaccio, poached pear
bourbon-sage vinaigrette

*Kentucky Buck: Maker's Mark Bourbon, lemon juice
ginger beer*

INTERMEZZO

Lemon Bourbon Sorbet

*Enjoy a featured pour of the limited edition Wood Finishing
Series "Distillery Exclusive"*

4TH COURSE

Veal Ossobuco

Natural jus, butternut au gratin, crispy kale
rosemary-bourbon gastrique

*Smoked Old-Fashioned: Maker's Mark Private Select
Bourbon, brown sugar simple, cocoa bitters, Filthy Cherry,
orange peel, smoked & served over MI Clear Ice*

5TH COURSE

Michigan Apple Blossom

Caramel butter pecan ice cream, bourbon cider sauce
*Apple Pie Manhattan: Maker's Mark Cask Strength Bourbon
sweet vermouth, apple cinnamon reduction, bitters*