

Cocktail Pairing Experience

Thursday, November 5, 2026

1ST COURSE

Autumn Harvest Salad

kale, frisée, bourbon-roasted acorn squash, poached pear, quinoa, shaved fennel, pomegranate pearls, bourbon-cherry vinaigrette

Michigan Cherry Sour: Maker's Mark 46 Bourbon, cherry, lemon, fee foam, filthy cherry

2ND COURSE

Bourbon Butter-Poached Lobster

charred leek mousse, roasted butternut squash, shrimp butter

Peach Bourbon Spritz: Maker's Mark Cask Strength Bourbon, peach, lemon, club soda

INTERMEZZO

Lemon Bourbon Sorbet

*enjoy a featured pour of the limited edition
Star Hill Farms Whiskey*

4TH COURSE

Veal Ragout

fresh garganelli pasta, bourbon rosemary jus, herbed sheep's milk ricotta

Smoked Rosemary Old-Fashioned: Newest Maker's Mark Private Select, rosemary simple, bitters, filthy cherry

5TH COURSE

Bourbon Caramel Pumpkin Bombe

thyme shortbread crumb

Bourbon Maple Espresso Martini: Maker's Mark Bourbon, Kahlúa, maple, fresh brewed espresso