



HERMITAGE FARM

Passed hors d'oeuvre during cocktail hour

Manchego + Beef Tongue Pastrami Croquetas

Roasted Grape & Olive Caramel, Pickled Leek

paired with

A Welcome Cocktail made with Woodford Reserve Barn8 Selects

Welcome Course

Sardine Escabeche

Fennel, Prune, Sultana, Lavender, Kabocha Squash

paired with

Weller Full Proof Barn8 Selects

Bourbon Tasting Notes: Dark Fruit, Plummy-richness, Cucumber, Elderflower, Concord Grape Juice, Fruit, Brown Sugar

Salad Course

Greenhouse Citrus Salad

Green Apple, Fennel, Kenny's Awe Brie, Dates, Buttermilk-Thyme Marinated Shallot, Walnut Vinaigrette

paired with

Old Forester Barn8 Selects

Bourbon Tasting Notes: Crisp & Clean, Green Apple, Light Pear Nose, Banana Bread

Entree

Smoked Quail

Foie Gras & Chicken Liver Mousse, Pickled Quail Egg, Cherry-Sherry Sauce, Rose Water

paired with

Maker's Mark Barn8 Private Select

Bourbon Tasting Notes: Caramel Corn, Cinnamon Disk, Cherry/Eucalyptus, Swedish Fish

Dessert

Bourbon Syrup Imbibed Brown Butter Cake

Pecan Praline Brulee, Sorghum Ice Cream, Asian Pear Compote & Coffee Tuile

paired with

Woodford Reserve Double Oaked Barn8 Selects

Bourbon Tasting Notes: Caramel Nose, Cocoa & Burnt Toffee Palate with a Tannic Finish