

S U L L I V A N ' S

BOURBON DINNER

THREE COURSE BOURBON TASTING DINNER

STARTER

HOT SMOKED SALMON TORO

Baby Endive, Humboldt Fog & Toasted Hazelnuts

"BROWN DERBY" COCKTAIL

Jim Beam, St-Germain Elderflower Liqueur, Fresh Grapefruit Juice,
Fresh Lemon Juice & Monin Honey Syrup

MAIN

BERKSHIRE PORK CHOP OR GRILLED SALMON

Bourbon Chipotle Sauce, Fingerling Potatoes with Gorgonzola Butter

TASTING FLIGHT

MAKER'S MARK 46

BASIL HAYDEN'S

KNOB CREEK RYE

DESSERT

WARM CHOCOLATE & BACON BREAD PUDDING

Salted Caramel, Bourbon & Spiced Pecans

"MIDNIGHT MANHATTAN" COCKTAIL

Makers Mark, Averna Amaro, Cold Brew, Sweet Vermouth
& Aztec Chocolate Bitters

\$85 PER GUEST PLUS TAX & GRATUITY
