JACK DANIEL’S
WHISKEY PAIRING DINNER

MENU

FIRST COURSE
Charcuterie Plate
Wild Boar Salami, Dry Aged Pepperoni, Smoked Duck, Mission Figs, Medjool Dates, Gorgonzola

The Best is Yet to Come
Gentleman Jack, Muddled Blood Orange, Sweet Basil, Balsamic Syrup

SECOND COURSE
Crawfish Risotto
Cajun Tasso, Saffron, Crispy Artichoke, Meyer Lemon

The Lady is a Tramp
Jack Single Barrel Rye, Absinthe, West Indies Orange Bitters, Angostura Bitters, Cane Sugar Cube

THIRD COURSE
Pan Seared Black Cod
Whiskey Glaze, Swiss Chard, Roasted Pepper Puree

The Girl From Ipanema
Jack Single Barrel Rye, Aperol, Kosar’s Own Ginger Beer

FOURTH COURSE
North American Elk Bolognese
Braised Elk, Potato Gnocchi, Manchego, Toasted Walnuts

My Way
Jack Daniel’s Sinatra Select
2 Fingers, 3 Cubes, Splash of water

or

New York, New York
Jack Daniel’s Sinatra Select, Sweet Vermouth
Luxardo Maraschino Liqueur, Fernet Cube

DESSERT
Chocolate Cheesecake
Roasted Cashew Crust, Whiskey Luxardo Sauce

Fly Me to the Moon
Jack Single Barrel, Barrel Proof,
Freshly Brewed Espresso,
Agave Nectar