



## Harry's Bourbon Dinner

10/24/24 6:30pm

\$215 person

### Reception

Harry's Single Barrel Welcome Cocktail

### Bourbons, 1 oz Pour of Each

Elijah Craig 18yr

Michter's 10yr Single Barrel Rye

Russell's Reserve 13yr

Pappy Van Winkle 15yr

### 1st Course

Autumn Root Vegetable Salad

candied pork belly, chicory, mustard vinaigrette

### 2nd Course

Duck Confit Pappardelle

black currants, sage, maitake mushrooms

### 3rd Course

Double Cut Lamb Chop

fairytale pumpkin, pomegranate,  
peppercorn sauce

### Dessert

Roasted Pumpkin Cheesecake Napoleon

cranberry, brown sugar pepita tuille

\*Ticket price includes 1 cocktail during reception and 1 oz pours of the featured Bourbons, additional drinks are not included\*