



FORESTER' BOURBON DINNER 2024

March 5th at 6PM

Limited Space AvailableReserve your seat NOW!

CALL TO RESERVE (502) 961 – 7686

EXCLUSIVE MENU

\$135 / Person

APPETIZER

Beef Tenderloin Escalope & Skillet Polenta

Poached Duck Egg, Manchego, Whole Grain Smoked Honey Mustard

Paired with Old Forester Single Barrel, Barrel Proof Rye

ENTRÉE

Tart Cherry Glazed Pork Belly

Braised Rainbow Chard, Potato Parsnip Rosti, Buttered Popcorn Crumble

Paired with Oliver's Chop House Old Forester Single Barrel, Barrel Proof

SALAD COURSE

Bibb Lettuce with Gorgonzola

Honey, Cashew, Dried Apricot, Chocolate Balsamic Dressing

Paired with Old Forester Statesman

DESSERT

Panna Cotta with Papaya Chili Coulis

Honeycomb, Pistachio Dust, Pulled Sugar

Paired with Old Forester 1897 Bottled in Bond