

RUSTIC  ROOT

# PAPPY VAN WINKLE

*Dinner*

**March 1<sup>st</sup>, 2018 7pm**

Hosted by **Bill Nolan** - Southern California State Manager Sazerac Company

---

## CHEF'S AMUSE-BOUCHE

paired with a

### **Kentucky Buck Cocktail**

muddled strawberries, simple syrup, buffalo trace bourbon,  
angostura bitters, ginger beer

## 1ST COURSE

### **French Country Terrine**

benton's bacon, rosemary & olive oil bread, pickled mustard seed,  
cornichon, onion chutney, blanton's bourbon reduction sauce

paired with Pappy Van Winkle Special Reserve 12 Year

## 2ND COURSE

### **Maine Lobster Strudel**

fresh maine lobster, truffle oil, wild mushrooms,  
lobster cream sauce finished with buffalo trace bourbon

paired with Pappy Van Winkle 15 Year

## 3RD COURSE

### **Japanese A-5 Grade Wagyu Striploin**

porcini crusted, parsnip puree,  
red wine reduction, fried morels, foie gras puffs

paired with Pappy Van Winkle 20 Year

## 4TH COURSE

### **Bourbon Infused Fruit Cake French Toast**

candied hazelnut ice cream, lemon basil, hazelnut,  
white chocolate, candied dried fruit

paired with Pappy Van Winkle 23 Year

Executive Chef: **Marcel Childress** | Executive Pastry Chef: **Michelle Lux**