

Le Colonial

MAKER'S MARK SPIRIT DINNER

FIRST COURSE

BOURBON CURED SALMON

FRESH PICKLED CUCUMBER, FENNEL, MUSTARD SEEDS, FISH ROE AND ROASTED BEET PURÉE

Paired with Le Colonial's Mini Paper Plane

SECOND COURSE

BLACK TEA SCENTED DUCK

SHAVED GREEN PAPAYA, CARROTS AND JUNIPER BERRY DUCK JUS

Paired with Maker's Mark 46

ENTRÉE COURSE

BRASIED BONELESS SHORT RIBS

TARA ROOT GRATIN, ASPARAGUS AND PHO SPICE JUS

*Paired with Maker's Mark Wood Finish Series
"Smoked Old Fashioned"*

DESSERT COURSE

WARM CHOCOLATE CAKE

MAKERS MARK ICE CREAM

*Paired with Maker's Mark Ft. Le Colonial
Special Barrel Select*