



BARDSTOWN BOURBON DINNER

First Course

Smoked scallops, jalapeño, red onion, radish,
citrus, mint

Paired with Bardstown Fusion Series #7

Second Course

Dukkah-crusted lamb loin, smoked eggplant,
barley, pickled lemon, mint

Paired with Bardstown Discovery Series #7

Third Course

Porcini rubbed Japanese Wagyu beef, Yukon
potato and white truffle purée, brown butter
chanterelles, demi, porcini dust

Paired with Bardstown Collaborative Series

Fourth Course

White chocolate bread pudding,
dark rum sauce

Paired with Bardstown Chateau de Laubade



BARDSTOWN
BOURBON COMPANY™