



ROOFTOP RECEPTION with the HIVES
CANA -"BEES"

CHICKEN APPLE SAUSAGE WITH HONEY-SAGE GLAZE
WHIPPED GOAT CHEESE WITH HONEY ON CROSTINI

Knob Creek Single Barrel Selection "Mason Street Grill"

DINNER at CHOPHOUSE

FIG & PROSCIUTTO SALAD

Rocket Greens, Almonds, Spicy Honey-Tahini Vinaigrette

Maker's Mark Gold Rush Cocktail

POTATO-HORSERADISH CRUSTED SEA BASS

Hazelnut-Bourbon Butter Sauce

Mars Shinshu Iwai 45 Old Fashioned

SEARED DUCK BREAST

Honey-Thyme Demi, Jasmine Rice, Fried Chives

Rabbit Hole Dareriger, Kentucky Bourbon PX Sherry Cask

INTERMEZZO

Mint Marinated Peaches, Farmer's Cheese, Cherry-Bourbon Molasses

CHARRED BOURBON-HONEY BEEF TOURNEDOS

Wild Mushrooms, Ramp Melange

2 X O Innkeeper's Blend, Kentucky Bourbon

BANANA BOURBON BACON PUDDING CAKE

Bee Pollen Frosting

Door County Peninsula Wisconsin Honey Mead