

# Horatio's



## BEAST & BOURBON

*Featuring Woodford Reserve*

### 5-Course Dinner

Wednesday, September 27, 2017 | 6-9PM

**\$85** (Excluding tax & gratuity)

#### AMUSE-BOUCHE

##### Smoked Pig Tongue

Toast point with chimichurri

***Paired with: First Mate***

*Woodford Reserve bourbon infused with harissa, lemon juice, cucumber syrup, sparkling wine float*

#### FIRST COURSE

##### Boar Head Confit

Warm farro salad, grilled red onion, fine herbs, black garlic, oven-roasted cherry tomatoes, champagne vinaigrette

***Paired with: Little Honda***

*Woodford Reserve Rye infused with chamomile, lemon juice, honey syrup, Angostura bitters, ginger beer*

#### SECOND COURSE

##### Honey-Glazed Quail

Artichoke puree, barley risotto, Asiago chip, honey-orange chicken demi-glace, orange supreme

***Paired with: Please and Thank You***

*Woodford Reserve bourbon, Lustau East India Solera sherry, Licor 43, burnt sugar syrup, bitters*

#### THIRD COURSE

##### Braised Bison

Hay aioli, black garlic, smoked duchess potatoes, char-grilled spring onions, Scotch quail egg with mostarda, pickled garlic, charred lemon vinaigrette green salad

***Paired with: Franco-American***

*Woodford Reserve Custom Blend, Yellow Chartreuse, gomme syrup, Crème de Violette, bitters*

#### DESSERT COURSE

##### Bunyols de Vent (Catalan Doughnut)

Vanilla chocolate sauce

***Paired with: Agent Cooper***

*Woodford Reserve Double Oaked, Stumptown cold brew, cherry syrup, Cynar 70*