



Bourbon & Cigars

Paired with cuisine by Chef Matt Voskuil
Presented by Don Jean, New England Emerging Brands Manager
& Certified Specialist of Spirits
Todd LaScola, Owner of the Havana Cigar Club

Shrimp

sweet corn flan, red pepper
Old Forester 1870 Original Batch

Crawfish

corn chowder
Woodford Reserve Bourbon

Rainbow Trout

polenta
Old Forester Statesman

Duck Breast

barley, griddle cake, smoked apple chutney
Woodford Reserve Malt

Pork Head

cornbread and chestnut
Woodford Reserve Double Oaked

Pecan

vanilla, sweet corn ice cream
Old Forester 1897 Bottled-In-Bond