# MAKER'S MARK Hobbit House™



## FIRST COURSE

## Artisanal Cheese and Charcuterie Board

Chef's selection of Cured Meats and Cheese

## Maker's Mark®

Made with soft red winter wheat for a one-of-a-kind, full-flavored bourbon.

#### SECOND COURSE

#### Roasted Pheasant

Braised Mustard Greens

## Watermelon Burrata Salad

Baby Kale, Prosciutto, Asparagus, Heirloom Tomatoes

# Maker's Mark 46™

Wood-stave-finishing starts with matured Maker's Mark\* at cask strength. 10 seared virgin French oak staves are inserted into barrel, then finished for nine weeks in a limestone cellar.

#### MAIN COURSE

Ginger Salmon

Maker's Mark Braised Short Ribs

SIDES:

Glazed Carrots, Cumin, Blood Orange, Lardons and Pistachio Gremolata

Garlic Mash

Maker's Mark® Cask Strength Maker's Mark® Bourbon in its purest form. Bottled at barrel proof and nonchill filtered.

#### DESSERT

Sfogliatella & Signature DB Cheesecake Pops

# Maker's Mark® Private Selection: Preserve Reserve

10 custom wood finishing staves are added to fully matured Maker's Mark® at cask strength, then aged in a limestone cellar. Unique taste profile: Vanilla and dried stone fruit notes, with notes of roasted coffee, creamy caramels and sweet honey.