

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 Breast

Candied Bacon, Grilled Sweet Potatoes, Shaved Brussels, Dried Cranberries, Candied Walnuts, Maker's Mark Dressing

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

Herbed Steamed Halibut

Maker's Mark™ Bison Short Ribs

Maker's Mark® Cask Strength

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

SIDES:

Confit Garlic Whipped Potatoes

Sweet Brussel Sprouts

DESSERT

Mixed Berry Cobblers & 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.