

Bourbon Dinner

A Four-Course Culinary Journey
Paired with Buffalo Trace Distillery Bourbons

Appetizer

SMOKED SALMON CROSTINI
with cucumber mousse and masago

Salad

ROASTED BEET SALAD
*with walnuts, goat cheese, and orange
segments blood orange vinaigrette*

Entree

choice of one or additional \$30 for both

SMOKED OSSO BUCCO
over wild mushroom risotto with grilled asparagus

SMOKED DUCK BREAST
*with cherry reduction, sweet potato puree,
and charred Brussels sprouts*

Dessert

DARK CHOCOLATE PECAN PIE
*with fresh whipped cream and
bourbon caramel*

September 11th
6:30 pm

\$80 / PERSON

**Reservations
Required:
513-664-3500**

 **Hueston
Woods**
LODGE & CONFERENCE CENTER