

Bourbon Dinner

A Culinary Journey Paired with
Penelope Line Bourbons

Starter

RIB TIPS

with cheddar polenta and a
side of radish slaw

Pairing: Penelope Toasted Rye

Fish Course

SCALLOPS

with a brown butter corn purée
and fresh vegetables

Pairing: Penelope Wheated

Fromage

CHEESE COURSE

Main Course

PORK CHOPS

with apple-pecan chutney
and roasted red skin potatoes

Pairing: Penelope Barrel Strength

Dessert

CRÈME BRÛLÉE

Pairing: Penelope Architect

March 19th
6:00 pm

\$100 / PERSON

**\$50 NON-REFUNDABLE
DEPOSIT REQUIRED
TO RESERVE**

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

 **Hueston
Woods**
LODGE & CONFERENCE CENTER