



Come test your truffle palette with a five-course gourmet wine and truffle meal featuring several varieties of truffles showcased in world class food, with each course paired with exceptional wines. We kick off the evening with an education on bourbon tasting and then highlighted with a Maker's Mark® signature cocktail.

Maker's Mark® Meticulously Crafted Bourbon & Truffle Reception

AMUSE

Scratch Focaccia Bread whipped truffle ricotta, mushrooms, spinach

1ST COURSE

Black Truffle & Pappardelle Pasta shitake, oyster, cremini, garlic, grana padano, cream

2ND COURSE

Pan Seared Black Bass fennel, leeks, roasted corn truffle broth, pea tendrils

3RD COURSE

Beef Short Rib Risotto Milanese saffron, shallots, parmesan cheese, truffle gremolata

Freshly Baked Artisan Bread and Butter

DESSERT

Vanilla Bean Panna Cotta truffle honey, lemon curd, white chocolate feuilletine

BEVERAGE

Iced Water

Freshly Brewed Regular & Decaffeinated Coffee