



## Menu & Pairings

### *AMUSE BOUCHE*

#### Goat Cheese Croquettes

Fried goat cheese with candied walnuts, local honey bourbon reduction, and millionaires' bacon  
Paired with our Wheatley Greyline Cocktail

### *FIRST COURSE*

#### Wilted Spinach Salad

Spinach, bacon, onion, and egg, tossed with a warm bacon vinaigrette  
Paired with Buffalo Trace

### *SECOND COURSE*

#### Morel Bisque

Wild harvested Morel mushrooms, sherry wine, and cream  
Paired with Blantons

### *THIRD COURSE*

#### Prosciutto Topped Scallops

Seared scallops with crispy prosciutto and creamed corn ragout  
Paired with Eagle Rare 10 Year

### *FOURTH COURSE*

#### Prime Beef Wellington

Prime filet of beef wrapped in a puff pastry and morel duxelles, with a veal demi glaze  
Paired with Szarac Rye

### *FIFTH COURSE*

#### Dessert

#### Caribbean Rum Cake

House made dark rum cakes accompanied by Moomer's French vanilla ice cream  
Paired with Buffalo Trace Bourbon Cream