



## **Ole Smoky Pairing Dinner**

Tuesday March 28 at 6PM

\$90 per person\*

### **Welcome**

Huli Huli Chicken Taco

*Moonshine Pineapple Glaze, Fresh Pineapple Salsa, Green Onion*

**Charred Pineapple Margarita**

*Made with Moonshine Pineapples with Pina Colada*

### **First Course**

Root Beer Bacon

*Vanilla - Parsnip Puree, Frisee, Pea Tendrils, Blood Orange, Apple, Fennel*

**Root Beer Whiskey Cream Soda**

*Made with Ole Smoky Root Beer Whiskey*

### **Second Course**

Watermelon Salad

*Pickled Chiles, Cucumber, Feta Cheese, Watermelon Dust*

**Salty Watermelon "Cosmo"**

*Made with Ole Smoky Salted Watermelon Whiskey*

### **Third Course**

Braised Beef Short Rib

*Potato Pave, Tiny Veggies, Red Wine - Moonshine Cherry Glaze*

**Chocolate Cherry Manhattan**

*Made with Ole Smoky Cherry Moonshine*

### **Fourth Course**

Plantain Crusted Snapper

*Black Bean Puree, Wilted Spinach, Mango - Avocado Salsa*

**Mango - Habanero "Mimosa"**

*Made with Ole Smoky Mango Habanero Whiskey*

### **Dessert**

Chocolate Almond Torte

*Chocolate Cremeux, Cocoa Nib Tuile, Smoked Sultanas Compote*

**Cookie Dough Whiskey Godfather**

*Made with Ole Smoky Cookie Dough Whiskey*

*\*Must be 21 or older. Price excludes tax and 20% automatic gratuity. Discounts and coupons do not apply. Some seating may be family table style at the community table.*