

WIDOW JANE

09/16/19

WIDOW JANE BOURBON & RYE CRAFT DINNER

RECEPTION

Lamb lollipops, Ham and Cheese pimento, assorted composed salads on petite spoons

Widow Jane 10 Old Fashioned

FIRST COURSE

Roasted Beet and Spinach Salad

Petit spiced greens with candied walnuts, goat cheese and champagne vinaigrette

Widow Jane 10 Year Learn to Sip Whiskey

SECOND COURSE

Roasted Pork Loin

Chestnut puree, apple chutney, cherry gastrique, roasted sweet potato

Year of the Pig

Widow Jane Rye, Aperol, Carpano Vermouth, Orange Twist

THIRD COURSE

Red Kuri Squash Risotto

Creamy Arborio with roasted local squash and apple cider reduction

Widow Jane Applewood Rye Bacon Infused Manhattan

INTERMEZZO

FOURTH COURSE

Braised Short Ribs

Farro and barley sauté, broccoli rabe, with oven roasted vegetables

New York Sour

Widow Jane 10 Year bourbon, lemon juice, simple syrup and red wine over large ice cube

SPECIALTY WHISKEY FROM WIDOW JANE DISTILLERY

FIFTH COURSE

Apple tartlet with caramel bourbon ice cream

The Dude

Widow Jane rye whiskey, Cointreau, cold brew and milk