

BUFFALO LOVE

•2018 MENU•

Celebrate Valentine's Day at Buffalo Trace Distillery with Buffalo Love, a unique dinner featuring Buffalo Trace's Award-Winning Spirits. Delight your senses with a sumptuous six-course dinner paired with our world-renowned spirits. The tasting will be led by Master Blender and Director of Quality, Drew Mayville.



WHEATLEY

Fried oyster with lemon and pink peppercorn aioli,
Wheatley cured cucumber and radish, KY paddlefish caviar

WELLER SPECIAL RESERVE

Butternut squash and chestnut bisque with bourbon
whipped cream, fine croutons

BUFFALO TRACE

Sliced fennel and coriander dusted duck breast with savory
blueberry caramel and smoked gouda grits and frisee salad

EAGLE RARE

Bourbon Fried Chicken on Almond/thyme waffle,
goat cheese and orange and chili infused honey

E.H. TAYLOR STRAIGHT RYE

"Pickleback" brined smoked beef brisket, apricot and Taylor
glaze, winter vegetable slaw with dried cherries, apricots,
bacon and warm sherry vinaigrette, cornbread cracklins

BOURBON CREAM

Chocolate pavlova with bourbon cream mousse, berries,
root beer and vanilla bean whipped mascarpone

Menu by Chef Jane Thompson, Dupree Catering & Events

For more information, please visit www.buffalotracdistillery.com/events or call (502) 696-5930
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BUFFALO TRACE
DISTILLERY