

# BOURBON DINNER



SCAN ABOVE FOR  
RESERVATIONS  
727.281.9544



**JULY 29TH, 2021**  
**6:30PM**

**\$75 PER PERSON**  
**CHEFS DINNER WITH BOURBON PAIRING**

**OCEAN HAI PRESENTS,  
WOODFORD RESERVE'S BOURBON DINNER.**  
**A FIVE COURSE CHEFS TASTING MENU PAIRED WITH WOODFORD'S SIGNATURE LINE**

## **Grand Old Fashion**

Wyndham Grand Private Barrel by Woodford Reserve  
Filthy Cherries | Angostura Bitters | House made Simply Syrup | Orange Zest

## **Pan Seared Scallops**

Cream Corn | Candy Pork Belly | Malt Glaze  
*Paired with*  
Woodford Reserve Bourbon Whiskey

## **Artisan Mix Green**

Golden Beets | Cucumber | Dry Fruits | 53% Rye Vinaigrette  
*Paired with*  
Woodford Reserve Rye Whiskey

## **Lemon Sorbet with Corn Simple Syrup**

## **Pistachio Crushed Lamb**

Okinawa Potato Soufflé Smoked Carrot | Asparagus | Cherry Whiskey Glaze  
*Paired with*  
Woodford Reserve Wheat Whiskey

## **Chocolate Gateau**

Chocolate Mousse | Mara chino Cherries | Double Oaked Bourbon Gelee  
*paired with*  
Woodford Reserve Double Oaked

