

SEAR STEAKHOUSE & LOUNGE

BARDSTOWN

Bourbon Dinner

TASTING MENU

I

NORI CANNOLI

Tuna Tartare · Truffle Aioli · Micro Cilantro

Pairing: Whiskey Yuzu Sour · Green River Honey

II

CRISPY MUSHROOM GNOCCHI

Mushroom Duxelles · Parisian Gnocchi · Au Poivre Aioli · Parmesan Snow · Herb Oil

Pairing: Bardstown Origin Series High Wheat · Tasting Pour

III

TALLOW-CONFIT CHICKEN PARMESAN

Chicken Confit · Tomato Sugo · Herb Oil · Micro Greens

Pairing: Bardstown Kentucky Straight Bourbon Whiskey · Tasting Pour

IV

AUSTRALIAN WAGYU RIBEYE

Red Wine Butter Reduction · Herb-Roasted Fingerling Potatoes

Pairing: Old Fashioned · Bardstown Bottled-in-Bond

V

CHOCOLATE BONET

Luxardo Cherry Coulis · Luxardo Cherries · Pistachio Tuile · Bardstown Rye Chantilly

Pairing: Bardstown Origin Series Rye · Tasting Pour