

# MAKER'S MARK HOBBIT HOUSE™



## FIRST COURSE

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### **Artisanal Cheese and Charcuterie Board**

*Chef's selection of Cured Meats and Cheese*

Maker's Mark®

*Made with soft red winter wheat for a one-of-a-kind, full-flavored bourbon.*

## SECOND COURSE

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### **Roasted Pheasant**

*Charred Broccolini, Truffle Oil*

Maker's Mark 46™

*Wood-stave-finishing starts with matured Maker's Mark® at cask strength. 10 seared virgin French oak staves are inserted into barrel, then finished for nine weeks in a limestone cellar.*

### **Roasted Butternut Squash Burrata Salad**

*Baby Arugula, Prosciutto, Heirloom Tomatoes, Cilantro Vinaigrette Dressing*

## MAIN COURSE

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### **Honey Lavender Salmon**

Maker's Mark® Cask Strength

*Maker's Mark® Bourbon in its purest form. Bottled at barrel proof and nonchill filtered.*

### **Maker's Mark Braised Short Ribs**

#### **SIDES:**

### **Charred Brussel Sprouts, Bacon Fig Jam**

### **Sweet Potato Mash- Vermont Maple Syrup, Brown Sugar**

## DESSERT

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### **Bourbon Maple Bread Pudding with Caramel Drizzle**

Maker's Mark® Private Selection:  
Preserve Reserve

*10 custom wood finishing staves are added to fully matured Maker's Mark® at cask strength, then aged in a limestone cellar. Unique taste profile: Vanilla and dried stone fruit notes, with notes of roasted coffee, creamy caramels and sweet honey.*