

BOURBON & WILD GAME DINNER

Thursday, March 25th

Cocktails at 6:30 p.m. Dinner at 7:00 p.m.

\$45 per person*

Join us for a fun and delicious tasting and learning experience.

Chef's Rich Garcia and Matt Maue along with Dave Sardella of the Buffalo Trace/Sazerac House are pairing three aged bourbons** with exceptional game sourced from the most pristine farms throughout the country.

Space is extremely limited. For more information or to book your reservation, contact: Scott Shoer, General Manager at 508-203-9463

The evening will start with a cocktail reception featuring specially made bourbon creations by Mixologist Scott Shoer and passed hors d'oeuvres followed by a three-course dinner.

First Course

Wild Boar Belly

house made gnocchi / apple cider / Bourbon egg nog froth

Blanton's Single Barrel Bourbon

Second Course

Buffalo Au Poivre

green peppercorns / parsnips

Buffalo Trace Small Batch Bourbon

Third Course

"Chocolate & Whiskey"

Pappy Van Winkle 15 yr.

Small Batch Bourbon

*excludes tax and 18% gratuity

**Bourbon not your thing? We will expertly pair wine with your meal at no additional cost.



TASTINGS

WINE BAR & BISTRO

201 PATRIOT PLACE FOXBORO, MA 02035
508-203-9463