

# Opposites Attract

A five course paired whiskey dinner featuring the innovative blends of Bardstown Bourbon Company, and the traditional distillates of DSP-KY10, Green River Whiskey.  
2/13 in Syracuse, 2/15 in Sackets - at 6pm. Reservations required.

**Menu Prepared by Chef Christian Ives.**



## CRAWFISH CHEESECAKE

Louisiana Crawfish, Cream Cheese, Trinity, Cave Aged Gruyere, Tarragon Oil, Artichoke Relish

*paired with*

Bardstown Discovery Series #10, Charred Rosemary & Black Peppercorn Syrup, Lemon, Soda, Rocks

## PECAN CRUSTED CATFISH

Pecan Encrusted-Pan Fried Blue Catfish, Rye-Maple Whipped Sweet Potatoes, Succotash, Creole Meunière Butter

*paired with*

Green River Rye, Pecan-Maple Syrup, Angostura, Orange Peel, Neat

## STUFFED QUAIL

Mississippi Quail, Louisiana Oyster Stuffing, Crispy Vermont Creamery Goat Cheese Grit Cake, Pernod Arugula Puree

*paired with*

Bardstown Origin Series Bourbon, Pernod, Demerara, Peychaud's, Lemon Peel, Chilled-Neat

## CHICKEN FRIED

Chicken Fried-Cajun Buttermilk Marinated Pork Belly Confit, Andouille Dirty Rice Cake, Collards, Creole Mustard Reduction

*paired with*

Green River Kentucky Straight Bourbon, Clementine Soda, Angostura, PX Sherry Vinegar Reduction, Rock

## SHOOFLY PIE

Molasses Custard, Bourbon Washed Brown Butter Crumble, Shortbread Crust, Tupelo Honey Ice Cream

*paired with*

Green River Wheated Bourbon, Pear Juice, Ginger Syrup, Rocks

February 13 at 6pm

**The Syracuse Whiskey Coop**

120 Walton St, Syracuse, NY

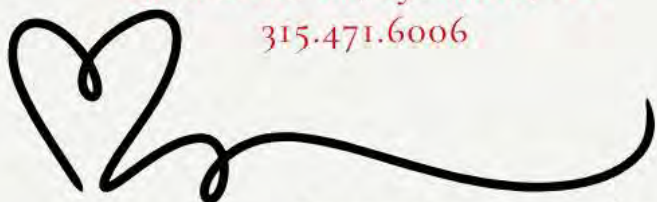
315.471.6006

February 15 at 6pm

**The Sackets Whiskey Coop**

214 West Main St., Sackets, NY

315.646.6006



Reservations Required 315.471.6006 for Syracuse, 315.646.6006  
\$80 per person includes 5 courses paired with cocktails