

WV Whiskey & Bourbon Dinner



Featuring
Executive Chef Jonathan Davis
& Chef Matt Welsch

Friday May 10th: 6:00 PM

MAPLE BOURBON SMASHED OLD FASHIONED- Valley Farms of Aurora Maple Syrup, muddled orange, fresh squeezed lemon, bitters, splash of seltzer, Devil's Due Maple Whiskey

CRISPY BBQ PORK BELLY

WV Fruit & Berry Cherry Butter & Contradiction Rye Glazed Pork Belly with a Jalapeno slaw. Smooth Ambler Contradiction Rye

IRISH WHISKEY GLAZED LAMB CHOP

Irish Whiskey Glazed Lamb Chops, Colcannon, Irish soda bread gratin. Slane Irish Whiskey

PAN SEARED DUCK WITH BLACKBERRY BOURBON SAUCE

Duck breast seared and sliced, Blackberry Bourbon Sauce, duck fat roasted fingerling potatoes, crispy sprouts. WV Fruit & Berry 304 Blackberry Bourbon

BOURBON PECAN BREAD PUDDING ALA MODE

Classic bread pudding, candied pecans, bourbon caramel, house churned vanilla bean and bourbon ice cream. Swilled Dog Barrel Proof Sherry Cask

After Dinner Pour: Benriach 10 Year Speyside Scotch Cigar & Outdoor Bonfire

**Discounted
Lodging Available
Code: BURBON**

Reservations: 304 866 2205

\$55 per person

Tax & Gratuity Additional

Canaanresort.com