

Horse Soldier Whiskey Dinner

BUFFALO BAR

LIMITED TO 30 GUESTS

JULY 18 | 6:00–9:00 P.M.

First Course

Brown Sugar Bourbon-Glazed Pork Belly Burnt Ends

Whiskey Pairing: Horse Soldier Reserve Barrel Strength Bourbon

Whiskey - Served Neat

Pairing Notes: The bold proof and rich caramel notes cut through the richness of the pork while complementing the sweet bourbon glaze.

Second Course

Roasted Pear & Blue Cheese Salad with Walnut Vinaigrette

Whiskey Pairing: Horse Soldier Premium Straight Bourbon Whiskey

Sour with a Lemon Twist

Pairing Notes: Bright citrus and balanced acidity cleanse the palate while enhancing the sweet pear, creamy blue cheese, and toasted walnuts.

Third Course

Smoked Ribeye with Pecan Butter & Roasted Root Vegetables

Whiskey Pairing: Horse Soldier Small Batch Bourbon Whiskey - Served Over Ice

Pairing Notes: Rich vanilla, oak, and spice echo the steak's smoky char while complementing the buttery pecan finish.

Fourth Course

Dark Chocolate Tart with Sea Salt & Caramel Drizzle

Whiskey Pairing: Horse Soldier Box Liberty Edition Whiskey - Served Chilled

Pairing Notes: Smooth caramel and toasted grain notes enhance the bittersweet chocolate while the whiskey's finish beautifully complements the salted caramel.