



Chez

A PEABODY
SPIRITS SERIES EVENT

FEATURING

JACK DANIEL'S
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WHISKEY TASTING WITH
JACK DANIEL'S MASTER DISTILLER CHRIS FLETCHER

FEATURING

**"PEABODY SELECT" SINGLE BARREL | BONDED
TRIPLE MASH | BONDED RYE**

MENU CREATED BY CHEF DE CUISINE KEITH CLINTON AND
EXECUTIVE PASTRY CHEF KONRAD SPITZBART
FEATURING THESE JACK DANIEL'S SELECTIONS:

**TENNESSEE RYE | BONDED
TENNESSEE HONEY | TENNESSEE APPLE**

AMUSE BOUCHE

Bresaola

JACK DANIEL'S RYE SOAKED FIG, LEMON AND ORANGE CURACAO
VINAIGRETTE, BABY GEM LETTUCE

Confit Pork Belly

JONES ORCHARD PEACHES, BLACKBERRY AND JACK DANIEL'S
TENNESSEE HONEY GASTRIQUE, CHEVRE MERENGUE

INTERMEZZO

Apricot Sorbet

INFUSED WITH JACK DANIEL'S TENNESSEE APPLE

Pecan Encrusted Antelope Tenderloin

JACK DANIEL'S BONDED ORANGE SCENTED DEMI GLACE,
POMMES SOUFFLE

DESSERT

**Jack Daniel's Rye and Vanilla Scented
Almond Pear Tart**

SOUR MASH CARAMEL, CULTURED BUTTERMILK ICE CREAM