

HARLAN
PUBLICK

DINNER WITH THE VAN WINKLE'S

RECEPTION

PREPARED BY CHEFS MICHAEL SOBELMAN & DAVID HAIGHT

HORS D'OEUVRES

Bacon & Blue Cheese Tater Tots / Double Smoked Brisket & Biscuits with Van Galen Syrup
Lobster Corn Dogs with BBQ Oyster Pepper Relish / Crispy Fried Green Tomato with Pimento Cheese & Spiced Pecans

→ FOUNDERS KBS & SAZERAC RYE COCKTAILS ←

1ST COURSE

PREPARED BY CHEF RANDALL OBACH

SMOKED LONG ISLAND DUCK BREAST

Papaya Slaw, Mandarin Reduction

→ OLD RIP VAN WINKLE 10 YEAR & ELMER T. LEE ←

2ND COURSE

PREPARED BY CHEF OSCAR NAVARRETE-JIMENEZ

BLACKENED BROOK TROUT

Candied Butternut Squash, Spinach Purée & Spiced Tuille

→ VAN WINKLE SPECIAL RESERVE 12 YEAR & WILLIAM LARUE WELLER ←

3RD COURSE

PREPARED BY CHEF KAMAL ROSE

FOIE GRAS STUFFED CHICKEN MEATBALL

Truffle White Grits, Five Minute Egg, Sorghum Gremolata

→ PAPPY VAN WINKLE 15 YEAR & GEORGE T. STAGG BARREL PROOF ←

4TH COURSE

PREPARED BY CHEF KAMAL ROSE

WAGYU BEEF STRIP LOIN

Braised Beef Cheeks, Marrow, Fingerling Potato Gratin

→ PAPPY VAN WINKLE 23 YEAR & 20 YEAR ORPHAN BARREL RHETORIC ←

5TH COURSE

PREPARED BY CHEF NIELS VAN GALEN

BLACK & TAN CHEESECAKE

Maple Crème Anglaise, Raspberry, Habanero Chantilly

→ FOUNDERS BACKWOODS BASTARD ALE ←

