



FORKS & CORKS  
DINNER SERIES PRESENTS

WHISKEY DINNER FEATURING



## FIRST COURSE

### DUELING DUCK CROSTINI

Duck Confit, Caramelized Onion, Goat Cheese, Chilled Duck Breast,  
Rosemary Honey, Ricotta, Blackberry

*Blackberry Mule*

*TINCUP Whiskey, Honey Blackberry Simple Syrup, Lemon, Ginger Beer*

## SECOND COURSE

### MAPLE BOURBON PECAN SALAD

Arugula, Dried Cranberry, Shallot, Apple, Gorgonzola, Crispy Chicken Thigh,  
Maple Bourbon Pecan, Honey Shallot Vinaigrette

*Stranahan's Colorado Whiskey*

## THIRD COURSE

### SCALLOPS AND BACON

Pan Seared Scallop, Thick Cut Bacon, Brown Sugar, Black Pepper, Creamy Dijon Drizzle, Chive

*Stranahan's Single Barrel*

## FOURTH COURSE

### BBQ BRISKET

Slow Smoked Beef Brisket, Chopped Coleslaw, Potato and Egg Salad, Braised Greens,  
House Made BBQ Sauce

*Rocky Mountain Old Fashioned*

*TINCUP Bourbon, Orange, Bing Cherry, Simple Syrup, Orange Bitters*

## FINALE

### BANANA PUDDING

Vanilla Wafer, Banana Crème Diplomat, Fresh Banana, Bourbon Simple Syrup, Dried Banana

*Bourbon Banana Cream Pie*

*TINCUP Bourbon, Banana Pudding Cream Liqueur, White Chocolate and Nilla Wafer Rim*

