REDWOOD STEAKHOUSE AND BREWERY

COCKTAIL HOUR

SMALL CHARCUTERIE APPETIZERS, DIPS AND SPREADS UPON ARRIVAL **SURPRISE LIMITED RESERVE RARE BOURBON**

Salad Course

BABY GREENS, CANDIED CAYENNE BACON, POACHED GOLD BEETS AND SALTED PECANS SERVED WITH A LEMON HONEY POPPY DRESSING AND A GRILLED CROUTON **EAGLE RARE 10YR OLD SINGLE BARREL**

FIRST Entrée course

HERB SEARED JUMBO SEA SCALLOP PAINTED WITH AN EDAMAME PEA SAUCE AND SERVED WITH SCALLION AND GARLIC CREAMED CAULIFLOWER WL WELLER 7YR OLD SMALL BATCH

Second Entree Course

CHAR SEARED DUCK BREAST TOPPED W/ MICRO SPROUTS AND ORANGE PEEL BOURBON CANDIED CARROTS ROCK HILL FARMS 8YR OLD SINGLE BARREL

Third Entrée Course

A TRIO OF PORK. SEARED MARINATED PORK LOIN, BBQ PORK BUTT AND A KOREAN PORK BELLY SERVED WITH A TANGY NEW ORLEANS SLAW

RIDGEMONT RESERVE 1792 8YR OLD SMALL BATCH

Dessert Course

PLANTAINS FOSTER CRÈME BRULEE WITH A HOUSE MADE BOURBON CARAMEL **BUFFALO TRACE 8YR OLD SMALL BATCH**

EAGLE RARE LIMITED EDITION PRINT SIGNED BY THE DISTILLER WILL BE GIVEN AWAY

www.theredwoodlodge.com

FEBRUARY 26 = 2014 = 7 PM

EUCITE S38 PER PERSON • LIMITED RESERVATIONS • CALL 810.233.8000

PRICE INCLUDES FIVE SMALL BATCH BOURBONS PAIRED WITH A FIVE COURSE DINNER. ALSO A SURPRISE LIMITED EDITION SMALL BATCH BOURBON WILL BE SERVED DURING COCKTAIL HOUR BEFORE DINNER. THERE WILL ALSO BE A EAGLE RARE LIMITED EDITION PRINT SIGNED BY THE DISTILLER THAT WILL BE GIVEN AWAY.

