

Final Cut Swirl Dinner: Bourbon Tasting Experience

smoked pork belly w/ maple pancakes & bourbon bacon butter

smoked chili and sorghum rub, maples blinis, bourbon bacon infused butter

Pairing

Hollywood Casino Single Barrell Russel's Reserve Bourbon from Wild Turkey

full bodied with honey notes. Subtle hints of peat and vanilla

Charcuterie Platter

smoked hickory smoked chicken, aged cheddar, pickled strawberries, rhubarb jam, bourbon soak farm cheese, charred heirloom tomatoes, bourbon and charcoal poached soft egg with hash brown cake, charred red onions, candied bacon

Pairing

Hollywood Casino Buffalo Trace Single Barrel Bourbon

smoky and caramel flavors with subtle hints of vanilla and nuttiness

Buttermilk Biscuits & Corn Bread popovers

fresh baked, bourbon butter powder, garlic herb butter, pimento butter

Pairing

Hollywood Casino Knob Creek Single Barrel Bourbon

smooth and smoky with rich creamy vanilla flavors