

BBQ, BEER AND BOURBON

Pairings Dinner Presented by Two-Time
World Champion Grant Basiliere

FIRST COURSE

Art History Brewing Bauhaus Pilsner
Pimento Cheese Bruschetta

SECOND COURSE

Four Roses Bourbon Apple Cider Shrub
Award-Winning BBQ Heritage Pork

THIRD COURSE

Phase Three Double Pixel Hazy IPA
General Tso's-Style Fried
Pork Spare Rib

FOURTH COURSE

Dovetail Dunkel Lager
SRF (Snake River Farms)
Smoked Beef

DESSERT

Smokey's Basil Hayden's
Classic Bourbon Old Fashioned
Banana Cheesecake Parfait

