

CHEF STATION TO START:

Truffle Honey and Goat Cheese Ice Cream in a Tuile Cone

Chef prepared ice cream on an anti-griddle and served in a savory ice cream cone.

Taste meets innovation right before the guests' eyes as they experience the earthiness of truffle and goat cheese with a sweet whisper of honey.



LUNCH:

Seasonal, Kentucky Centric Salads in Jars

Mini mason jars stacked and arranged on contemporary ladders and risers

Central Bank Center Signature Short Ribs and Grits

Chef built air cured choice beef short ribs - high heat seared then slow braised in bourbon with aromatic vegetables for four hours. Served with Weisenberger Mills cream cheese grits, micro vegetables and garnish.

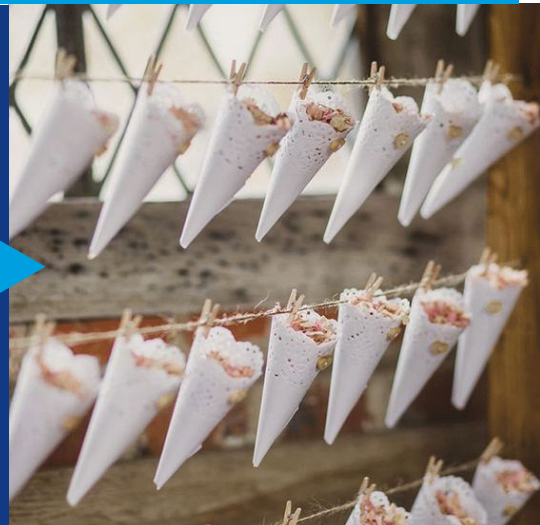
Charcuterie in a Cone

Portable with a clothesline, attaching paper cones of hand sliced local Kentucky cheeses and cured meats with a clothespin.

Chef will be slicing meats and building the cones live.

Smoked Tomato Bisque and Grilled Cheese

Chef made grilled cheeses to order on crispy, butter toast. Served with a rich tomato soup and smoke.



A Sweet Taste of Kentucky

Our signature bourbon bread pudding served with chef dipped Taylor Belle bourbon pecan ice cream

Country Chess Bars

Bourbon Ball Truffle Mousse Shooters

Executive Chef

Chris Ross