

# WHISKEY NIGHT

PRESENTED BY  
LEOPOLD BROS. & GEORGE DICKEL WHISKEY  
AT FIRE RESTAURANT

## FIRST COURSE

Roasted root vegetables, endive, crème fraîche  
with an 8 yr bourbon maple vinaigrette

*Paired with: George Dickel 8 yr Bourbon*

## SECOND COURSE

Signature whiskey mussels and grilled rosemary  
sourdough bread

*Paired with: George Dickel Signature Recipe*

## THIRD COURSE

Rye whiskey brined bison ribeye, gouda mashed  
potatoes and brown butter brussels

*Paired with: FIRE Signature Smoked Manhattan  
featuring George Dickel Rye Whiskey*

## FOURTH COURSE

Three chamber whiskey soaked cake, whiskey  
caramel, vanilla whip and whiskey soaked cherries

*Paired with: George Dickel x Leopold Brothers  
Collaboration Rye*

