

WOODFORD RESERVE



RUTH'S
Taste Maker
DINNERS



WOODFORD RESERVE

AMUSE-BOUCHE

CHARBROILED OYSTER

cajun butter, bienville crumbs

Cocktail Pairing: Kentucky Berry Fizz

Woodford Reserve Bourbon, Giffard Orgeat Syrup, lemon juice, muddled raspberries, club soda

PORK BELLY

rhubarb bbq sauce, toasted sesame seeds, crispy onions

Cocktail Pairing: Run for the Rosés

Woodford Reserve Rye Whiskey, vanilla-strawberry-rhubarb puree, lemon juice, rosé bubbles, pressed basil

BURGOO

blackened lamb tenderloin, warm kentucky cornbread

Cocktail Pairing: Kentucky Barrel Rush

Woodford Reserve Double Oaked Bourbon, Giffard Crème de Pêche de Vigne Liqueur, lime juice, spiced brown sugar, black walnut bitters, rose water

WOODFORD & COFFEE INFUSED PRIME STRIP WITH COFFEE BACON JAM

accompanied by: spoonbread & brussel sprouts with smoked ham

Cocktail Pairing: Café Reserve Old Fashioned

Woodford Reserve Straight Wheat Whiskey, Mr. Black Coffee Liqueur, chicory-ginger syrup, Mexican chocolate bitters

WARM PRALINE BREAD PUDDING

vanilla ice cream, Woodford Pecan Syrup, praline crunch

Coffee & Tea

**Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of food-borne illness.*