

BOURBON COCKTAIL DINNER



WEDNESDAY SEPTEMBER 27, 2023
6:30PM
CHRISTIANA HILTON

This interactive, 5-course dinner will take place in a group setting, each course paired with a different and unique bourbon from the Jim Beam portfolio.

TO START

caramelized orange glazed carrots, shaved aged gouda cheese, triple creme, smoked duck crostini, orange confit with balsamic drizzle
bourbon pairing | jim beam black bourbon sour

FIRST COURSE

grilled sweet + smoky pork tenderloin served over dried fruit pancetta quinoa, mint chimichurri
bourbon pairing | makers 46 mint julep

SECOND COURSE

smoked paprika + pepper seared scallop served over grapefruit, orange, onion, arugula, fennel, and avocado salad with a blood orange vinaigrette
bourbon pairing | legent bourbon paper plane

THIRD COURSE

smoked coffee-rubbed brisket and mashed sweet potatoes with applewood bacon + bourbon BBQ sauce
bourbon pairing | basil hayden dark rye bourbon manhattan

DESSERT

warm pecan tart with Woodside Farm Creamery vanilla ice cream and bourbon caramel sauce
bourbon pairing | smoked maple knob creek bacon old fashioned

PRICE PER PERSON PAIRED WITH BOURBON \$110
INCLUDES 15% GRATUITY

*Credit card authorization is required to secure dinner reservation.
Will only be charged if cancellation occurs after 3PM on Friday September 22nd.*

RESERVE YOUR TABLE BY CALLING 302-631-1542 OR
E-MAILING NPIERCE@HILTONCHRISTIANA.COM



Hilton
WILMINGTON/CHRISTIANA