

15th Annual

CARSON CENTER

DISTILLER'S DINNER

Saturday, October 26, 2019 6 pm

Catered by Artisan Kitchen
Executive Chefs Karla Lawrence and David Jones

APPETIZERS

Chef Karla's Signature Deviled Eggs
Deliciously decadent flavor profile with lovely hint of sweet heat

Cuban Beef Empanadas
Delectable pockets of crispy pastry filled with beef and savory spices, with dollop of smoked sour cream

BLT Canapes
Smoked Bacon, Baby Spinach, Sundried Tomato Pesto, Cream Cheese Truffles atop Buttery Cornbread Crackers

Apple Cheddar Canapes
Aged Sharp Cheddar Baked Apples atop Buttery Cornbread Crackers

MAIN COURSES

Served with Artisan Breads, Rolls, Whipped Scallion Butter

Autumn Salad Drizzled with Maple Cream Rosemary Dressing
Crisp Romaine, Baby Spinach, Tuscan Kale, Sliced Seasonal Apples, Red Onion, Spiced Walnuts, Dried Sweet Cranberries, Drizzled with Maple Cream Rosemary Dressing

Canelloni in Bechamel
Cannelloni filled with Roasted Chicken, Spinach, Cheese with Pistachio Leek Cream Sauce

Wild Boar (Vildsvin) and Forage ala Sweden
Swedish Root Mousse (Whipped Rutabaga, Turnip, Carrot, Potato) is the Nesting for Wild Boar (Vildsvin) Sausage - with Exotic Mushroom and Caramelized Onion Demi-Glace

DESSERT

Bourbon Caramel Apple Shortcake
Harmonious Blend of Sweet, Tart, Crisp and Tender Apples Bathed in Luscious Bourbon Butterscotch Caramel Sauce on French Vanilla Shortcake Topped with White Chocolate Whipped Cream Clouds and a Sprinkling of Bacon Pecan Pralines

BEVERAGES

Four Roses Single Barrel and Small Batch Bourbons
House Wine and Craft Beer
Coffee

RESERVATIONS REQUIRED 270.443.9932 THECARSONCENTER.ORG



ARTISAN KITCHEN

