



BOURBON DINNER

SPECIAL RATE | \$99^{PP}

For Jay Peak Employees, Homeowners, Season Passholders, their friends & family.

ALICE'S TABLE • FRIDAY, OCTOBER 31ST • 6PM SHARP

Five courses, five pairings and one fine way to toast the season.

• 1 •

FRUIT DE MAR

A purse of shrimp, scallops, and lobster folded with julienned vegetables in a silken vodka sauce. Paired with **Bourbon Peach Smash** - bright, slightly sweet, and dangerously sippable.

• 2 •

BUTTERNUT SQUASH SOUP + ROASTED APPLES & CRÈME FRAÎCHE

Earthy squash, roasted apples, and a swirl of crème fraîche, it's Vermont autumn in a bowl. Paired with a **Smoked Old Fashioned** where caramel meets campfire.

• 3 •

BIBB SALAD + ENDIVE, HEART OF PALM, TOMATO & MUSTARD VINAIGRETTE

Crisp, cool, and quietly confident. Paired with a **Mint Julep** to refresh the palate while keeping one foot firmly in the South and the other in the Green Mountains.

• 4 •

BEEF WELLINGTON

Filet in pastry with Boursin mashed potatoes, grilled asparagus, and a black pepper bourbon demi. Paired with **Whiskey, neat over an ice block** with no introductions needed.

• 5 •

FLOURLESS CHOCOLATE TORTE

Dark, dense, and finished with Chantilly cream and raspberry Grand Marnier. Paired with a **Chocolate Manhattan** for a rich close to an extraordinary evening.

All drink pairings crafted from **Smuggler's Notch Straight Bourbon Whiskey**.

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Price listed does not include gratuity or 9% meals tax.