

Join the Boulders Resort & Spa
for our Seasonal Dinner Series featuring



Wednesday, November 18th, 2015

6:30pm
HORS D'OEUVRES

Bourbon BBQ Tuna tataki

served with eel sauce, wasabi, and naturtium

Seared Scallops

served bourbon corn, and popcorn shoots

Basil Hayden

Seating at 7:15pm
FOUR-COURSE DINNER

Brulèe

served with fresh chili, enoki mushroom, shaved apple, bourbon dashi, shaved radish, scallions and sesame

Jim Beam Black

Seared Chicken Breast

Served with spicy Butternut squash puree, charred scallion, and maple bourbon vinegar

Maker's Mark 46

Bourbon Marinated Strip Loin

served with caramelized cauliflower, roasted tomato bourbon sauce, marcona almond gremolata, and ancho chili dust

Knob Creek Rye

Sweet Corn Panna Cotta

served chocolate sponge, orange curd, and anglaise

Jim Beam Single Barrel



\$99.00 per person*

\$79.00 per Boulders Club Member**

For Reservations, please contact Concierge at 480-488-7317 or extension 1117.

** Tax and gratuity not included. Cash bar available during event. ** Boulders Club Member pricing.*