



## 1<sup>st</sup> Course

Welcome

5:30pm-6:00pm

Paired with our “Heritage Rainforest” cocktail

An artisan’s elixir we’ve named to honor your welcome to the pairing of *Heritage Distilling Company* and *Lake Quinault Lodge*.

By blending *Heritage Elk Rider Bourbon* and lime, chilled, shaken, then strained into a colorful, sugar rim aperitif with house made Hibiscus flower syrup.

Hors d`oeuvre selection of Wild mushroom Bruschetta and Smoked salmon Canape’s to entice your appetite

6:00pm Dinner

## 2<sup>nd</sup> Course

Appetizer

Paired with Heritage Brown Sugar Bourbon

Smoked Rock point Oysters, Fermented Lemons, Bourbon Aioli, Chives

## 3<sup>rd</sup> Course

Salad

Paired with Heritage Dual Barrel Orange Rye

Crisp Iceberg Wedge topped with chopped Bacon, Roma Tomatoes and crumbled Bleu Cheese. Dressed with Bleu Cheese Dressing

## 4<sup>h</sup> Course

Entrée

Paired with Heritage Elk Rider Rye Whiskey

House Smoked Baby Back Ribs, Green Beans, House-made Chipotle BBQ Sauce

## 5<sup>th</sup> Course

Dessert

Paired with Heritage Dual Barrel Vanilla Bourbon

House-made \*Pumpkin-Kahlua Brule` topped with burnt Brown Sugar Bourbon

*Reservations Required 360.288.2919*

*\$99 per person All Inclusive of Taxes and Gratuity*

*Lake Quinault Lodge*

*Saturday, November 9, 2019*

*5:30pm–8:30pm*