



ASHLYNN DISTILLERY

Cigar Dinner

October 21st at 6pm
\$130/pp

TICKETS INCLUDE 3
CIGARS HAND SELECTED
TO PAIR WITH OUR
SPIRITS, COCKTAILS, &
FOOD.

Welcome:

Butternut Squash Soup.

Paired with our Cinnamon Apple Dream cocktail.

Appetizer:

Ahi Tuna Tartare and diced avocado served on a bed of seaweed with sesame seeds and ponzu sauce.

Paired with a tasting flight of spirits which will include our Caramel Apple Whiskey, Pumpkin Spiced Rum, Bourbon Barrel Rum, and Summerseat Vodka.

Entrée:

Dry-Aged Bone-In Ribeye topped with Chef's special bone marrow compound butter. Served with asparagus and a loaded baked potato.

Paired perfectly with our Smoked Old Fashioned.

Dessert:

Decadent NY Style Cheesecake drizzled with Pumpkin sauce.

Served with a Pumpkin Spiced Iced Latte cocktail.

Cigars included:

The cigars for the event are the highly coveted Toast Across America Coffins featuring the rare "Shark" Vitolas of both Arturo Fuente Opus X and Julius Caesar. These cigars are only available through the cigar families charitable foundation. All proceeds from the Toast tour goes to support the Cigar Family Charitable Foundation, a nonprofit organization underwritten by the Fuente and Newman cigar families with the goal of creating meaningful change to the communities of the Dominican Republic through education, healthcare and the development of eco-friendly business ventures. A Nicaraguan house blend sungrown cigar made by the JC Newman company will also be included.

We will also have items to raffle off at the dinner so don't miss out on a night of over the top indulgence! As always there will also be boxes of premium cigars for sale!

Please remember tips for staff are not included in the ticket price