

ASHLYNN DISTILLERY

Cigar Dinner

November 16th at 6pm

$140/pp

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

Welcome:

Lamb Rib Chops in a pumpkin seed brown sauce.
Paired with our Fallen Apple cocktail featuring Summerseat Vodka.

Appetizer:

Bison Empanadas with avocado cream and queso fresco.
Paired with our Apple Cider Margarita.

Entrée:

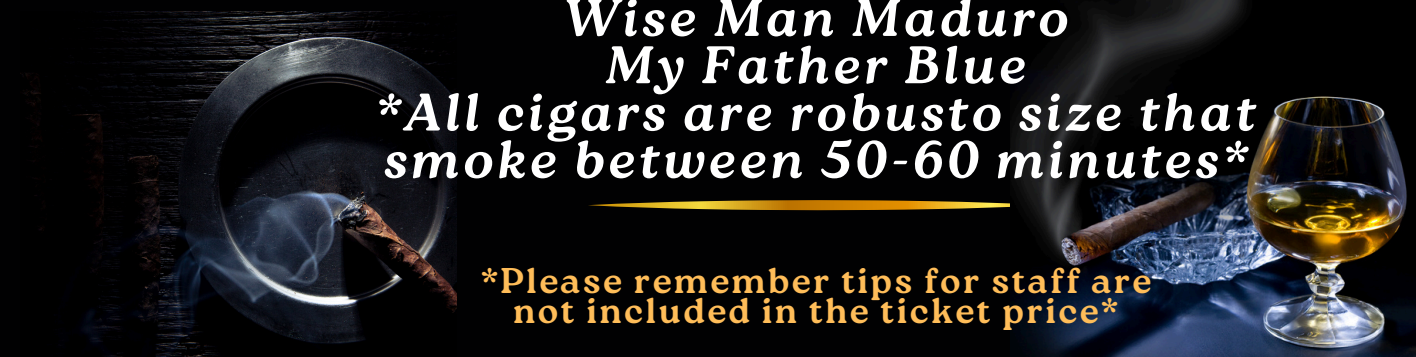
Bone-in Veal NY Strip Steak in a chimichurri sauce. Served with grilled zucchini and spaghetti squash.
Paired with our legendary Smoked Old Fashioned featuring Ashlynn Original Bourbon.

Dessert:

Tres Leches Panna Cotta with cookie crumble.
Paired with our Bourbon Crunch cocktail.

Cigars included:

Padrón Maduro
Wise Man Maduro
My Father Blue
****All cigars are robusto size that smoke between 50-60 minutes****



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