

CHEZ GEORGES

BISTRO & BAR



Whiskey Aperitif Hour

Woodford Malt

less than 4yrs old / 90 proof
51% Malted Barley / 47% Corn / 2% Rye

Cocoa -Espresso rubbed Lamb Lollipop
tempura kobacha squash / black cherry, white
chocolate, matcha tea emulsion

Bardstown Bourbon Co. Origin Series

6yr / high-rye bourbon / 96 proof
Corn 60% / Rye 36% / Malted Barley 4%

Fried Comte'

summer truffle & macaroni croquette / mortadella
mousse / collard green & kimchi

Chicken Cock Double Oak Kentucky Whiskey

double barreled / 8yr / 92 proof
80.5 % corn / 11% rye / 8.5 malted barley

Deconstructed Reuben

house cured pastrami spiced pork belly / pickled
jalapeño pimento & gruyere cheese / marble rye
toast / purple sauerkraut chow-chow

Rabbit Hole Dareringer Single Barrel

artist series "alice"
barrel pick "rollers wine & spirits"
112.9 proof / finished in px sherry cast

Sweet n Sour Rabbit Roulade

pomegranate & sherry gastrique /
malt vinegar pickled golden raisins /
apple & sausage brioche stuffing

Tasting by Monica Collins

Menu by Executive Chef Eric Golden

August 8, 2023