

BUFFALO TRACE
DISTILLERY



PINEHURST, NORTH CAROLINA
Wednesday, October 30, 2024

PASSED APPETIZERS & WELCOME COCKTAIL FT. 1792 BOURBON

Snow Hill Farms Smoked Sweet Potato Empanadas with Chimichurri Rojo

Scotch Quail Egg with Housemade Andouille, Cracklings and

Lusty Monk Mustard Aioli

Foie Gras Torchon with Brulée Orange and Candied Ginger on Toasted Brioche

DISPLAY

Baked Boxcar Robiola Fennel and Bacon Jam with Stewed Foraged Mushrooms Ricoto

Pepper Salsa and Spiced Pumpkin Seeds / Lavash / Crostini / Grissini

FIRST

GRILLED CAROLINA GOLD OYSTERS

MISO UNI BUTTER / MICRO WASABI / PUFFED RICE / SALMON ROE

Buffalo Trace

SECOND

**FENNEL POLLEN ROASTED OUTER BANKS
TUNA LOIN CARPACCIO**

PRESERVED PEACH SLAW / PICKLED JALAPENOS

KALE AND ROASTED PEANUT PISTOU / FOIE GRAS ESSENCE

Eagle Rare 17 Year, 2022

THIRD

SEARED WAGYU BEEF FLAT IRON

APRICOT AND HARISSA SMEAR / SWEET POTATO AND CELERIAC ROSTI

FINGER LIME AIOLI / CILANTRO MINT CHUTNEY

GINGER TAHINI CARROT PUREE

Blantons Single Barrel

FOURTH

LAND AND SEA DUET

CHAR SIU CHESHIRE PORK FRIED RICE / XO SAUCE LOBSTER TAIL

QUICK PICKLED CUCUMBER AND BOK CHOY SALAD / CRISPY SPICED NOODLES

George T Stagg, 2022, 138.7

FIFTH

CARAMELIZED BANANA PUDDING TART

PAPPY AND CO. COFFEE INFUSED DARK CHOCOLATE MOUSSE

MALTED HONEY / 24K GOLD LEAF

Thomas Handy, Sazerac Rye, 2022

SEND OFF

William LaRue Weller, 2022, 124.7

Your Host

DREW MAYVILLE

*Master Blender
Buffalo Trace Antique Series*

Drew Mayville has more 40 years of experience with some of the largest companies in the beverage alcohol industry. Drew joined Sazerac (at its Buffalo Trace Distillery location) in 2004 as the Master Blender and Director of Quality. The vast breadth of his experience comes from almost 23 years of experience with Seagram's. While at Seagram's his progressive experience encompassed all areas of manufacturing, including the Distillery, Quality, Bottling, Packaging QA and Specifications, Blending, and Technical Services for North America. Drew was the last Master Blender to serve under the Seagram dynasty.

At Sazerac, Drew has worked hands on with all the award-winning products produced at Buffalo Trace in addition to the other highly acclaimed spirit categories of the company.

Drew is active in overseeing a number of award-winning products produced at various locations for Sazerac, and promoting and educating the public on some of the world's finest spirits. His passion is not only to make the finest quality products but also to delight and excite the consumer with his work.

Drew, a native Canadian, is a Senior Member of the American Society for Quality and has been certified as an ASQ Quality Engineer since 1987. He holds a Bachelor of Science degree from the University of Waterloo, Waterloo, Ontario, Canada.



DORNOCH COTTAGE

A DONALD J. ROSS DESIGN