

Starved Rock Lodge

WHISKEY DINNER MENU

Friday March 28th, 2025 from 6PM-9PM

featuring Southern Style Cuisine, and Exclusive Whiskey Tasting curated by Barrel Society Proprietor & Guest Speaker Nick Gorogianis.

Menu created by Executive Chef Charlie Klinefelter & Pastry Chef Emily Kaufman

First Course

Louisiana Gumbo over Rice

Shrimp, Andouille Sausage, Okra, and Mirepoix (Mirepoix is a French recipe base of diced celery, onions, and carrots that adds flavor to soups, stews, and sauces) in a spicy roux infused with The Musician Still Austin Straight Bourbon.

Salad Course

Whiskey Vinaigrette over Arugula, Burrata (Italian cheese) and heirloom tomatoes accompanied by Focaccia bread.

Main Course - Surf and Turf

Pontchartrain-Blackened Red Snapper on top of fresh spinach and pearl onions covered with Still Austin Cask Strength Bourbon Tropical Salsa. Grilled Beef Tenderloin Tournedos adorned with a Marchand De Vin glaze over a portobello cap, accompanied with Snowflake Mashed Potatoes and Grilled Asparagus.

Dessert

Chess Pie

Salted Brown Butter infused with Barrel Society Exclusive Whiskey and Georgia Peach Cobbler.

