

American Whiskeys Dinner  
November 20, 2017  
7-9pm



## BOURBON & BEEF

Celebrate the season with a five course Spirited dinner at Michael Jordan's the Steak House N.Y.C  
.Instead of Brunellos and Bordeaux, this top-rated steakhouse is mixing it up with Jefferson's Reserve Whiskeys.....

Each of the five courses Chef Cenobio Canalizo will pair his steakhouse cuisine with a specialty pour.  
Whiskey Ambassador, TBD , will be on hand to guide you through the flavor profiles.

### MAPLE ROASTED BACON

Jefferson's Barrel Aged Manhattan  
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### TUNA TARTARE

Jefferson's Ocean, Voyage 11  
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### SCALLOPS

mexican corn chowder  
Jefferson's Grand Selection-Chateau Suduiraut Sauternes Cask Finish  
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### PRIME SLICED PORTER HOUSE

Potato Bacon Has Browns, Michaels Mac & Cheese  
Jefferson's Reserve Pritchard Hill Cabernet Cask Finish  
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### MJ "23" LAYER CHOCOLATE CAKE

Jefferson's Old Rum Cask Finish  
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Limited Seating Available  
\$95 Per Person (plus tax and gratuity)

For Reservations, Contact Jono Moratis  
(212) 655-2300  
[jono@glazierworks.com](mailto:jono@glazierworks.com)

#### Addendum

Jefferson's Very Small Batch Bourbon:  
Jefferson's Bourbon is made in small batches, actually, ridiculously small batches. Up to four Kentucky Straight Bourbon Whiskies of different ages are married together for complexity and balance while maintaining the consistency needed in bourbon.  
Big enough for the connoisseur, yet approachable for people just getting into the premium bourbon field.