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FOOD FIGHT



IN THIS EPIC edition of Food Fight, it's a battle of the booze, wherein our contenders serve up a one-two punch of food and drink using a five-category flavor wheel for a proper tasting of the secret ingredient. Each pairing incorporates palate-pleasing notes of grain, wood, sweet aromatics, spice, and fruit/florals that make our taste buds want to sing karaoke and make inappropriate phone calls. Without further ado, the secret ingredient for FLL issue 42 is Woodford Reserve bourbon.



BY: JULIE VITTO

ISSUE 42 | 83



Chef Alex D’Innocenzo prepares a foraged feast of elk and charred kalettes over a sunchoke shiitake puree and parsnip cake flavored with juniper and nutmeg. A purified demi-glace is infused with bourbon and sumac (the nonpoisonous variety), while a Woodford-infused, Pink Lady apple and smoked honey bourbon gel dots the plate, which is garnished with purple mizuna and yellow brassica. Hearty, elegant, and impactful in its use of fruit, floral and spice notes, the dish is countered with bar manager/co-owner Tara Welsh’s bourbon sumac tea. The cocktail combines local, raw alfalfa honey, red rooibos tea, grilled orange juice and lemon, sumac from Field’s Edge, Angostura bitters, and Woodford Reserve, offering citrus, honey, and herbal notes.

MULBERRY SOCIAL KITCHEN + BAR
300 West James Street, Lancaster, 17603
717.947.7162 mulberrysocial.com



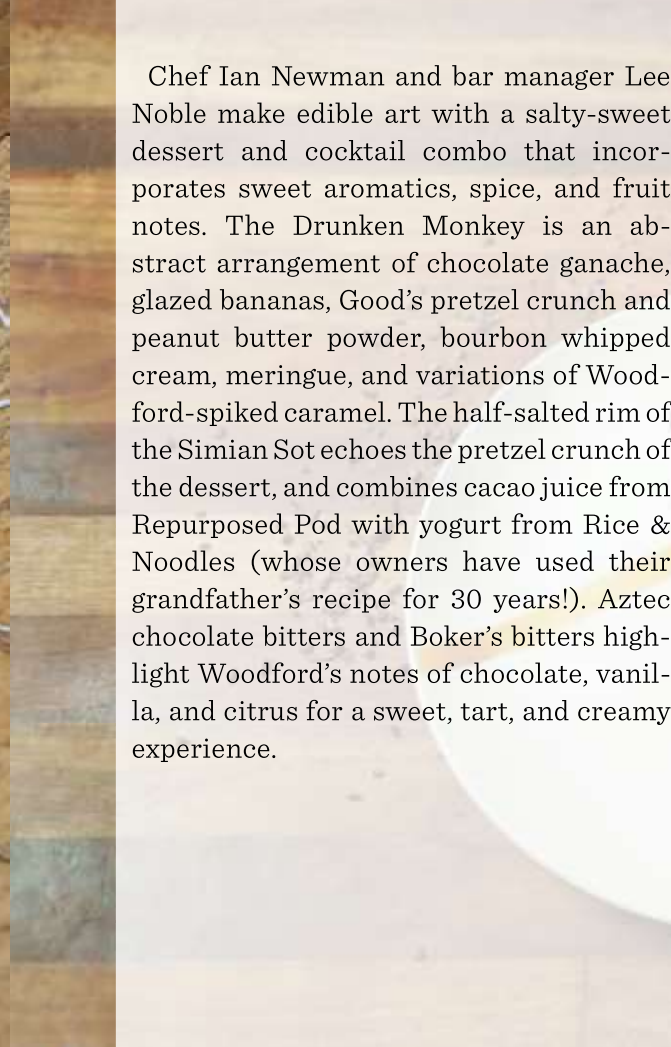
Chef Corinna Killian comforts the soul with her cocoa-rubbed, Chinese five-spice short ribs in a Woodford demi-glace of blood orange and red chili flakes with smoked grits, braised collard greens, and flash fried carrot garnish. General manager John Costanzo ties in corresponding notes of fruit and spice with his smoked whiskey and Chinese five-spice punch. Blood orange, pineapple, and carrot juice sweeten up the five-spice blend of cinnamon, nutmeg, clove, ginger, and allspice. The Woodford is house smoked with apple wood chips, adding depth to this fruity cocktail garnished with jalapeno and dried blood orange.

THE BELVEDERE INN
402 North Queen Street, Lancaster, 17603
717.394.2422 belvederelancaster.com



Chef Terence Reed makes an ideal hair-of-the-dog breakfast dish hitting notes of sweet aromatics and spice. Fresh cut Irish soda bread with Woodford in the mix lays the foundation for Irish butter, rashers, and a Woodford-smoked maple syrup reduction that’s drizzled over top with a garnish of garlic shoots from the rooftop garden. Bartender Kate Cannon-Davis proves the best part of waking up is notes of sweet aromatics, spice and citrus in your cup. Coffee steeped with Woodford, maple syrup, and orange bitters are blessed by owner Joe Devoy and served French press style. A dollop of bourbon-smoked maple whip is drizzled with maple syrup and sinks into the drink like a dream.

TELLUS360
24 East King Street | Lancaster, 17602
717.393.1660



Chef Ian Newman and bar manager Lee Noble make edible art with a salty-sweet dessert and cocktail combo that incorporates sweet aromatics, spice, and fruit notes. The Drunken Monkey is an abstract arrangement of chocolate ganache, glazed bananas, Good’s pretzel crunch and peanut butter powder, bourbon whipped cream, meringue, and variations of Woodford-spiked caramel. The half-salted rim of the Simian Sot echoes the pretzel crunch of the dessert, and combines cacao juice from Repurposed Pod with yogurt from Rice & Noodles (whose owners have used their grandfather’s recipe for 30 years!). Aztec chocolate bitters and Boker’s bitters highlight Woodford’s notes of chocolate, vanilla, and citrus for a sweet, tart, and creamy experience.

POUR
114 North Prince Street, Lancaster, 17603
717.290.8080 pouronprince.com



Chef Frank C. Brown, Jr. hits notes of spice and sweet aromatics with his smoky-sweet Café à la Mocha Seared Scallops that are dipped in Hershey's chocolate, seared in brown butter and a Woodford Reserve chipotle sauce, and topped with crushed almonds, finely ground coffee, and a drizzling of that delectable sauce. Bar manager Julien Clement finds inspiration for his summery bourbon cocktail, the Esmeralda, in the wood notes of almond and hazelnut liqueurs. The drink compliments the smokiness of the seafood dish with fruit notes of orange, and a dash of Angostura bitters.

STONER GRILL
605 Granite Run Drive, Lancaster, 17601
717.208.6623 | stonercommons.com



Chef Joe Finerty treats us to a rich, savory, bourbony dish of epic proportions. Tender slices of herb-marinated lamb tenderloin rest on an aged parmesan and rosemary polenta cake topped with bourbon-sautéed bell peppers and zucchini, crispy flash fried kale, and a luxurious cranberry bourbon demi-glace. Bar manager Kyle McLaughlin mixes a delightfully boozy Irish Peach made with Woodford Reserve, port wine, Champagne, peach puree, lemon juice, and house made tea bitters garnished with lemon peel and mint. Together, the dish and the drink hit heavy fruit, spice and herbal notes.

ANNIE BAILEY'S IRISH PUB & RESTAURANT
28-30 East King Street, Lancaster, 17602
717.393.4000 | anniebaileys.com



Chef Kyle Lucas pulls double duty and mixes a Gibraltar Motini of Woodford, ginger beer, and Aperol with a garnish of cherry and orange. The cocktail offers earthy notes of fruit and spice that pair harmoniously with his sweet and savory dish of Woodford and vanilla braised pork belly. A gorgeous, crispy crust is seared onto the tender tower of pork that sits atop a brown butter cream puree with house preserved turnip and carrot, watercress, charred leek marmalade, pork skin gremolata, and a spring legume salad of peas, flageolet, and cannellini.

GIBRALTAR
488 Royer Drive, #101, Lancaster, 17601
717.397.2790 | gibraltargrille.com



Chef Kyle Witmer prepares a tender and flavorful Woodford-braised octopus dish chilled and dressed in a fermented pineapple bell pepper preserve and an elegant Woodford vinaigrette. Perfect in its simplicity, the dish focuses on fruit and floral notes, as does its cocktail counterpart, the Daisies Up. Bartender Steve Wood crafts a gentle infusion with citrus notes from the wine-based Cocchi Americano, floral notes from in bloom bitters, and a house floral aperitif blend of génépi, gentian root, poppy, violet, and elderflower. Lovely and light, with a refined bourbon flavor, the cocktail is adorned with seasonal, foraged flowers.

THE PRESSROOM RESTAURANT
26-28 West King Street, Lancaster, 17603
717.399.5400 | pressroomrestaurant.com



Chef Ryan Stradley and bar manager Aaron Risser mirror elements of their eye-opening brunch pairing through fruit notes of apple and orange, and spice notes of coffee. The dish incorporates strips of seared pork belly in a Woodford red-eye gravy that's reduced with apple and orange over tomato polenta and sautéed Swiss chard. It's served with a quail egg, sunny side up, and a homemade buttermilk biscuit with apricot butter. The drink blends Woodford, orange juice, and dashes of a house made Gala apple tincture with a perfect egg white foam from Risser's reverse dry shake technique. Dark roast instant coffee and sugar coat the rim of the glass while an orange peel is flamed for its aroma before joining a few apple slices for garnish.

CARR'S RESTAURANT
50 West Grant Street, Lancaster, 17603
717.299.7090 | carrsrestaurant.com



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