



Gaetano's Ristorante presents
Rabbit Hole Bourbon Dinner
Thursday, May 18th at 7pm
Hosted by Nick Palmeri and Raul Faria

First Course

Boxergrail Rye Whiskey Sour
Fried Artichoke Hearts with lemon aioli sauce

Second Course

Cavehill 95 proof
Four Cheese Ravioli with an Arrabbiata sauce

Third Course

Heigold 95 proof
Roman style roasted Porchetta, Tuscan pesto, with roasted potatoes

Dessert

Dereringer; Finished in PX Sherry 93 proof
Raspberry Tiramisu infused with Dereringer Sherry Bourbon

Dinner is \$115 Plus Tax

All Inclusive on OpenTable \$150 (includes Tax and Tip)

RSVP at 702-361-1661 or Email info@gaetanoslv.com

*Credit Card Deposit must be given to secure RSVP. Cancellations must be
made 48hrs prior or 50% charge will occur*

NO COUPONS OR OFFERS CAN BE APPLIED