

BOURBON AND BUBBLES

FOOD STATIONS AT THE CENTER FOR EDUCATION

Bourbon-Brined Carved Porchetta

hand-carved porchetta, rolled with
fennel, garlic & herbs
served on house made focaccia with:
apple-fennel slaw | stone-ground
mustard aioli | crispy shallot chips |
smoked sea salt

Tacos & Nachos
Warm Tri-Color Tortilla Chips
house queso | black beans |
fire-roasted tomato salsa

Braised Short Rib Tacos
with pickled red onion & blueberry BBQ sauce

Ancho-Spiced Wild Boar Tacos
with sweet corn relish & cotija cheese

Portobello & Sweet Potato Tacos
(Vegetarian)
with aji verde, avocado crema,
micro cilantro & roasted chili pepitas

Corn Pudding **(Vegetarian)**

buttered shrimp
roasted fall vegetables
toasted hazelnuts
caramelized celeriac
fresh herbs
bacon lardons
shredded Manchego cheese

Specialty Cocktails

Paper Plane
bourbon | amaro nonino | Aperol | lemon juice

Scofflaw
rye whiskey | dry vermouth |
lemon juice | orange bitters | grenadine

The Long Hello
sparkling wine | apple brandy |
elderflower liqueur

Old Cuban
sparkling wine | aged rum |
lime juice | mint simple syrup | bitters

Zero-Proof Maple Old Fashioned

GERMAN BARN

Slider Station

Braised Brisket Sliders
horseradish slaw | Capital City mumbo sauce
brioche rolls

Southern-Fried Chicken & Waffle Sliders
pickled red cabbage | Wolf Trap jalapeño honey

Mini Grilled Cheese Triangles (Vegetarian)
cheddar on brioche | tomato bisque shooter

Homemade Pickle Bar (GF, vegan)
bourbon pickles
spicy mango pickles
jicama pickles

SCOTTISH BARN

Fire-Roasted Flatbreads

Smoked Duck & Fig
goat cheese | arugula | balsamic glaze

Wild Mushroom & Fontina
(Vegetarian)
caramelized onions | thyme | white truffle oil

Heirloom Tomato & Burrata
(Vegetarian)
basil pesto, sea salt flake

Assorted Desserts available at 9:30 PM

Mini Baklava
Mini Macarons (GF)
Pumpkin Bread Pudding

Mini Passion Fruit Tarts
(GF, Vegan)
Salted Caramel Beignets
Chocolate Truffles

BOURBON

WILD TURKEY

Wild Turkey 101

Classic caramel, orange peel, and clove

Russell's 10 Year Bourbon

Toffee, cherry, toasted oak

Rare Breed Bourbon

Barrel-proof brilliance: molasses, tobacco leaf, and big Kentucky heat

RABBIT HOLE

Dareringer PX Sherry Cask Finish

Cherry cordial, almond, and fig

Heigold High Rye Bourbon

Bright spice, citrus, and honeyed oak

Boxergrail Rye

Pepper, mint, vanilla

Mash and Mallow S'mores Whiskey

Milk chocolate, toasted marshmallow, graham cracker

IRON CLAD

Old Kernel 6 Year Bourbon

Warm caramel, roasted corn, baking spice, and Virginia peanut shell.

Double Oaked Single Barrel Bourbon (4 Year)

Lush vanilla, charred oak, and brown sugar meet a second, deeper barrel toast

BULLEIT

Bulleit Bourbon

Bright orange, toffee, and high-rye spice

Bulleit Rye

Cracked pepper, anise, and caramel

Bulleit Single Malt

Honey, almond, and a touch of smoke

Bulleit 10 Year Bourbon

Deep oak, vanilla bean, and toasted spice

OLD FORESTER

1870 Original Batch

Dried fruit, cinnamon, and soft oak

1897 Bottled in Bond

Maple, tobacco, and sturdy oak backbone

1910 Old Fine Whisky

Chocolate, crème brûlée, and toasted wood

1920 Prohibition Style

Rich cocoa, dark fruit, and barrel char

SPIRITLESS

Kentucky 74 (Zero-Proof)

smooth finish, underpinned by familiar notes of caramel, vanilla, and oak

BUBBLES

Aurore & Florian Laval Rosé de Meunier "Olim" 2021

Laherte Frères Rosé de Meunier Extra Brut NV

Laherte Champagne Brut Nature Blanc de Blancs NV

Gaston Chiquet Blanc de Blancs d'Aÿ NV

1701 Franciacorta Satèn Brut 2018

Daniele Piccinin Metodo Classico "Rosa per Voi" 2020

PRIVATE SPONSOR BUFFET (6 – 7PM)

Porcini-Dusted Beef Tenderloin (GF)

with marsala shallot cream

Ginger Soy-Glazed Sea Bass (GF)

with charred bok choy & lemongrass reduction

Apple Cider-Brined Turkey Breast (GF)

with roasted pear mostarda

Pumpkin Ravioli (Vegetarian)

with sage cream, crispy leeks & toasted pumpkin seeds

Warm Barley Salad (GF, Vegan)

shaved fennel, roasted beets, baby arugula & citrus-tarragon vinaigrette

Charred Haricots Verts (GF, Vegan)

with caramelized shallots & crispy sunchoke chips

Shaved Fennel & Apple Salad (GF, Vegetarian)

crumbled goat cheese, spiced walnuts & cider-mustard vinaigrette

Artisan Bread Assortment

with Wolf Trap honey butter

VIP Sponsor Lounge Exclusive

Grazing Table

wheels and wedges of aged & soft cheeses
roasted fig jam | Marcona almonds |
quince paste | seasonal fruits

Tastings

Catoctin Creek

Roundstone Rye Cask Proof – Maple Cask Finish

Toasted oak, vanilla cream, maple syrup,
and rye spice in perfect harmony.

Rabble Rouser Rye – 7 Year Bottled in Bond

Robust oak, dark cocoa, orange zest, and a
peppery Virginia backbone. Bold, dry, and deeply
complex.

Salima & Alain Cordeuil Champagne Brut Nature “Altitude 350m” 2018

Speakeasy Exclusive

Specialty Cocktails

Inception Old Fashioned bourbon |
old fashioned cordial | citrus oils

Pear 75 sparkling wine | vodka |
fortified pear | clarified lemon |
absinthe compressed pear

Tastings

Willett X Wolves Whiskey Batch 3

Rich apricot, plum and rum raisin to open
and closely followed by rye baking spice
that packs a very nice punch!

Laherte Frères Champagne Extra Brut “Les 7” NV (2005-2020)

BOURBON *AND* BUBBLES

THE BARN
AT WOLF TRAP

THANK YOU

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