

PICÁN

A Taste of the South

Picán Debuts Bourbon & Bites™

A Special Tasting Event Featuring the Original Small Batch Bourbon Collection™ from Beam Global Spirits & Wine, Inc. and Southern "Bites" from Picán

Oakland, CA (September 18, 2009) — Picán debuts its first *Bourbon & Bites™* event Monday, October 5th, 6:00pm – 7:30pm, 2295 Broadway at 23rd, Oakland. Designed for the true bourbon connoisseur, or those wanting to increase their knowledge and appreciation of bourbon, the event is a “flight tasting,” with bourbons paired to a “small bites” menu designed by Dean Dupuis, Picán’s executive chef.

Tickets are \$40 per person and the event is limited to 50 guests. The restaurant has an exclusive offer for “Bourbon & Bites” attendees; dinner following, with choice of dinner menu entrée and a special bourbon dessert for \$25 per person (prices exclude tax and gratuity).

The four bourbons in the Original Small Batch Bourbon Collection from Beam Global Spirits & Wine are Basil Hayden’s®, Knob Creek®, Baker’s® and Booker’s® — each a time-honored recipe, providing the distinctive flavor profiles and tastes that have pleased palates for generations.

All are ultra-premium, small batch Bourbons made in limited quantities, aged six to nine years in American white oak barrels, each a characteristic pre-prohibition American whiskey. Beautiful in the glass, strong on the nose, rich on the tongue. Complex, balanced, nuanced.

The pairings feature foods with a decidedly Southern drawl, designed to complement or contrast, to draw out the intricacies, play on the personalities of the bourbons. Every mouthful an exploration, an homage to “America’s true spirit.” Basil Hayden’s is paired with roasted peach soup accented by red Fresno chile and yogurt. Knob Creek two-steps with house cured bacon, arugula, truffle gouda cheese and Georgia sorghum on a thyme biscuit. Baker’s meets its match with maple cured Scottish salmon on a crispy hoe cake, topped with a dollop of crème fraiche, black pepper and basil. And Booker’s fires things up with Bourbon barbecued shrimp, romaine slaw and toasted peanuts. Chef Dupuis and a bourbon expert will narrate the event.

“We’re very excited to launch this program,” said Michael LeBlanc, Picán’s owner. “It’s the first of an ongoing series of bourbon events; we’re building a Picán bourbon community, one where people who have a passion for bourbon can explore, learn and share...we’re *Southern...Unleashed!*”

Prepaid reservations required: limited to 50 guests. Please call 510.834.1000 or email miriam.allen@picanrestaurant.com. Reservations close October 1, or when sold out. \$20 cancellation fee if cancelled less than 48 hours prior.

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