

# LOUISVILLE'S FOOD SCENE



New Southern Cuisine is one of the most popular food movements in the country right now. It has been for years actually. It's talking about traditional, regional Southern dishes and putting your own unique twist on them. One of the cities currently making the most noise in the movement is Louisville. We're teaching it in our culinary schools. We're pushing it to new extremes in our restaurants. Adding Korean, Vietnamese, French and Italian influences to it. Our chefs are experimenting with it on television, writing books filled with savory new creations, and introducing it boldly to new places around the world.

No, Louisville did not invent New Southern Cuisine. We've tweaked it. Fried it. Poached it. And, most importantly, added Bourbon. So, welcome to an entirely new, New Southern Cuisine experience. Welcome to a region that produces more than 95% of the world's Bourbon. Welcome to a city with more than 2,500 restaurants. Welcome to a city with numerous James Beard nominated chefs and restaurants. Welcome to the Urban Bourbon Trail. Welcome to farm-to-table, not as something new, but as the way it's always been. We welcome you to Louisville – the Culinary Capital of Bourbon Country.

*Bon Appétit* has called Louisville “One of the best foodie small towns in America.” *Zagat* says, “Louisville is one of the 7 up and coming foodie towns in America.” *Southern Living* named Louisville “One of the top 10 tastiest towns.” And *Food & Wine* calls Louisville’s East Market Street “One of the 10 Best Foodie Streets in America.”

A culinary adventure in Louisville takes you deep into the heart of the Bourbon Country lifestyle. Naturally, that means you can expect our chefs to be absolutely fearless when it comes to adding Bourbon into their recipes. And don't be surprised when you ask a Louisville chef what to pair with a certain dish, the answer is “Happy Hour.”

So, think James Beard inviting Jim Beam over for dinner. Think about a place where the most spectacular Bourbon creations may actually come from the chefs. Think about all the welcoming tables waiting for you when you make a reservation for Louisville as the destination of your next big culinary adventure.

After all, when you put so many award-winning chefs and restaurants so close to so many award-winning distilleries, something tasty is bound to happen.

## SOUTHERN CUISINE

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## Hot Brown

The legendary open-face sandwich which is made with Texas toast, thick-sliced turkey, cheesy Mornay sauce, crisp bacon and tomatoes, all baked until bubbling hot, was born here in the 1920s when chef Fred Schmidt recognized his guests were hungry in the wee hours. These days, the Brown Hotel has received attention all over the globe, including in *Southern Living*, the *Los Angeles Times* and *The Wall Street Journal*. It's also been spotlighted on the "TODAY Show," "Good Morning America" and Travel Channel's "Man vs. Food."

## Benedictine

Thanks to Louisville caterer, restaurateur and cookbook author Jennie Benedict, a cucumber and cream cheese spread, known for its catchy green color, has become a famous Kentucky culinary favorite. Now the scrumptious spread and finger sandwich filling is a menu must-have for any Kentucky host worth their salt and is traditionally served at baby and bridal showers in the Bluegrass, as well as Derby parties and spring luncheons.

## Bourbon Balls

The bite-size sugary treat was created by Ruth Booe of the Rebecca Ruth Candy Co., in 1936, in Frankfort, the state capital. The story goes that the Bourbon-filled chocolate balls were born as the result of a comment by the Kentucky Governor, who remarked that there was no better taste than a bite of chocolate followed by a sip of bourbon. Booe's recipe has been hailed over the years by *Gourmet* magazine and *The New York Times*.

## Derby Pie®

Created in the 1950s at the Melrose Inn in Prospect, Derby-Pie® is a chocolate and walnut tart in a pie shell usually with a pastry dough crust. It is made with walnuts and chocolate chips. Derby-Pie® is the registered trademark of Kern's Kitchen. The recipe is top secret, known only to a few Kern family members and a single Kern's employee, who actually mixes the recipe today.

## Old Fashioned Cocktail

A private club in downtown Louisville (the Pendennis Club) has claimed this classic drink's invention since the 1880s. Legend has it that a guest at the bar ordered a cocktail, but warned the bartender that he wasn't a fan of bourbon. Not wanting to serve a non-bourbon drink in the Bluegrass (it is Bourbon Country, after all), the bartender concocted a drink that ended up being a huge hit with the customer. The traditional bourbon cocktail is said to have been popularized by Pendennis club member and master distiller, Colonel James E. Pepper, who introduced the cocktail to the Waldorf Astoria Hotel in New York City.

## SIGNATURE DISHES