



THE SPIRIT OF PLACE

2019 AT MAKER'S MARK DISTILLERY

Special dinners to suit everyone's taste.



The Maker's Mark® TasteMakers Awards are a chance for us to honor best-in-class culinary talent from across the country, and our TasteMakers Dinners are a chance for you to enjoy the fruits of their labor. Tickets are limited for these very special dinners, which take place at Star Hill Provisions® and include some of the honorees' favorite dishes along with Maker's Mark® cocktails.



DINNER SERIES WITH CHEF NEWMAN MILLER

Select Saturdays, May–October

These ticketed Saturday evening dinners include Maker's Mark® cocktails paired with seasonally inspired dishes created by Chef Newman Miller, our first Executive Chef-in-Residence and head of the Maker's Mark Distillery culinary program. Raised just 10 miles from the distillery, Chef Newman began his career at a historic Louisville hotel. He later honed his skills in Scotland, followed by a stint in Chicago where he gained a prowess for cocktails.

In 2017, Chef Newman joined us here at the distillery to lead Star Hill Provisions®. Since then, he has elevated our culinary program by hosting dining experiences, partnering with celebrity chefs for dinner tours and even cooking at the James Beard House – placing Maker's® at the center of good taste and tastes good.



TASTEMAKERS DINNER HONORING CHEF DALE TALDE

Saturday, August 3

Join us as we present Chef Dale Talde with a 2019 TasteMakers Award. The proud son of Filipino immigrants, Chef Talde's passion for cooking began at a young age in his native Chicago where he learned to prepare meals alongside his mother. He applies his distinct Asian-American experience to TALDE, which he opened in Brooklyn in 2012. Since then, Chef Talde and his partners at Three Kings Restaurant Group have opened several other acclaimed restaurants.

TASTEMAKERS DINNER HONORING CHEF ASHLEY CHRISTENSEN

Saturday, August 10

At this dinner, we'll honor Chef Ashley Christensen with a 2019 TasteMakers Award. Chef Christensen first recognized her passion for cooking in college, throwing dinner parties for friends and family. After working in some of the country's top kitchens, she opened a well-known restaurant in Raleigh in 2007. Since then, she and her restaurant group have opened five new ventures. Chef Christensen's work has gained national attention. In 2014, she was awarded the James Beard Award for "Best Chef: Southeast."

