

WINTER 2023-2024

KENTUCKY

RESTAURANT JOURNAL

The Official Publication of the Kentucky Restaurant Association

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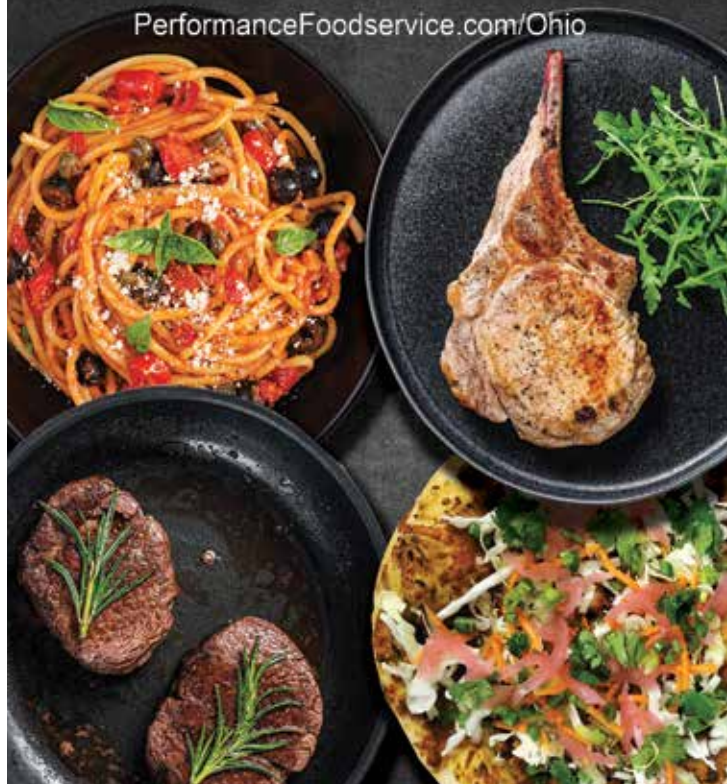
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Do you know a chef in your area who is creating a buzz with innovative cuisine, exceptional presentation or fresh new ideas?

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Chefs That
Sizzle



A WORD FROM OUR PRESIDENT

Fall around the KRA office is a whirlwind of events (does everyone plan/have everything in October now?!), details, planning, logistics and a lot of nagging – I’m sorry if you see me in your inbox and hit delete as a reflex, but I hope you read my emails from time to time. One time I delivered a poster to a member but the owner wasn’t in when I stopped by. When I introduced myself to the host he said “oh! You’re the email lady!” That made me laugh, but I do feel like with the hectic lives of restaurant operators, unless it’s an urgent matter, an email waiting for you when YOU have the time to look at it is as unobtrusive as I can be. If you’re a member and not on my list please just let me know – stacy@kyra.org - and I’ll add you to my various lists. If you’re not yet a KRA member (here’s your invitation!) you can join right online at kyra.org/join-now/

Back to events – Golftoberfest was a great success and we had a beautiful day! Thank you to all golfers, sponsors and volunteer food and beverage servers for making it terrific. As I write this, we’re preparing for the Day at the Races at Churchill Downs. This year we’re featuring a business coach, John Jennings, and his insights into the different age groups/generations we have in our workplaces – and how we interact, motivate and manage all that. I’ve been concentrating on using the term “professional development” for bringing our restaurant operators together. If you were in a different business – say accounting, or medicine, teaching or law – you would

belong to your trade association, sometimes as a requirement, and you would have continuing education. We used to do that really well, then Google and the internet took over and somewhat replaced in person idea sharing. If you are a restaurateur or service provider to restaurants in Kentucky, KRA IS your professional development arena. We represent you every day – member or not – and it’s our goal and duty to speak on behalf Kentucky restaurants. I like to say KRA is like the “Wizard of Oz,” always in the background, always working to represent every segment of our industry.

As we get close to the start of 2024, we’re preparing for our legislators to convene in Frankfort. We will inevitably be involved in taking positions on legislation we support and oppose with a particular eye out for restaurant and other local taxes and fees. The Restaurateur’s Gala will be up next when you read this. If you haven’t yet, please nominate deserving staff to be recognized on January 29, 2024. Plan to attend, mingle, enjoy fantastic food and drink and do some of that professional development! Our Northern Kentucky Chapter’s Mardi Gras event on Fat Tuesday, February 13, is not to be missed. Chapter volunteers and members do a phenomenal job of celebrating and raising over \$100,000 for homeless childrens’ charities. I hope to see you at one or all of the upcoming activities!

- Stacy Roof

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Calendar of Events

DECEMBER

- 4 ServSafe - KRA Office in Louisville
- 7-15 Hanukkah
- 7 ServSafe in Covington
- 12 ServSafe - KRA Office in Louisville
- 13 Louisville Chapter Holiday Mixer
- 24 Christmas Eve
- 25 Christmas Day
- 31 New Year's Eve

JANUARY

- 1 New Year's Day
- 9 ServSafe - KRA Office in Louisville
- 15 Martin Luther King Jr. Day
- 16 ServSafe - KRA Office in Louisville
- 29 Restaurateur's Gala
- 30 ServSafe in Lexington

FEBRUARY

- 5 ServSafe - KRA Office in Louisville
- 13 Northern Kentucky Chapter Mardi Gras for Homeless Children
- 14 Valentine's Day
- 19 Presidents' Day
- 27 ServSafe - KRA Office in Louisville
- 29 Leap Day!

MARCH

- 1-2 Kentucky ProStart Invitational



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FRONT BURNER

by STACY ROOF

ELECTION DAY RESULTS— BESHEAR WINS FOUR MORE YEARS; REPUBLICAN SWEEP THE REST OF THE WAY

Voters headed to the polls Nov. 7, and decidedly reelected incumbent Gov. Andy Beshear to a second term, even though Republicans swept the down races for other constitutional offices. Voter turnout was lower than expected and lower than four years ago when Beshear narrowly defeated incumbent Gov. Matt Bevin, by a narrow 5,000 votes. Fast-forward to today and Beshear defeated Republican nominee Attorney General Daniel Cameron by more than 67,000 votes or 5 percentage points. In the last

few weeks of the election, polls indicated that the race tightened, and Cameron had narrowed the Beshear lead, but it wasn't enough to overcome the Beshear brand and the power of incumbency. Beshear increased vote margins in counties he previously won and picked up new counties in Eastern Kentucky region heavily damaged by flooding. In the end low turnout seemed to have doomed Cameron's fate with only a 38% voter turnout when Secretary of State Michael Adams predicted a voter turnout of 45%. During the

Cameron tried to recapture businesses' and citizens' anger toward Beshear for closing churches, businesses, and schools

during COVID. During the pandemic restaurants felt the pain of being forced to close their doors during the public health emergency, but this anger did not resonate with voters two years post-pandemic. The brand Beshear built through a public health emergency and two natural disasters was too strong for Cameron to overcome, even with an early endorsement from former President Donald Trump.

In down ballot elections, Republicans won all the races with comfortable margins. Incumbent Republican Secretary of State Michael Adams was the first to be declared victorious, capturing

60% of the voters. Former U.S. Attorney Russell Coleman defeated state representative Pamela Stevenson, in the race for attorney general. Current state treasurer Allison Ball won the race for state auditor defeating Democrat Kim Reeder. In the race for state treasurer Republican Mark Metcalfe defeated democrat Michael Bowman. Former state representative Jonathan Shell will soon be sworn in as Agriculture Commissioner defeating Sierra Enlow.

Looking forward to January and the legislative session, it is not expected that Beshear's victory will improve the relationship between the legislature and Beshear, something that both sides claim the other is to blame. The upcoming legislative session, which starts January 2, 2024, is the long session where the General Assembly will adopt a two-year budget. Beshear will give a State of the Commonwealth address and a budget address to set his priorities, but it is likely that the legislature will have its budget filed before the Beshear address. Of course, Beshear holds the power of the veto pen, but it is not a powerful pen as in other states given the Republican supermajorities in the House and the Senate.

2024 LEGISLATIVE SESSION PREVIEW—ALCOHOL ISSUES

Bourbon is booming—if you live in Kentucky, the lower 48, across

the pond or anywhere across the globe. Its popularity built by Kentucky consumers who have long loved the product is putting on restaurants to ensure customers can buy a bottle or sell a shot of the rarest of bourbon pursued by those who love it. For restaurants to be able to provide customers with their most-loved bourbon, regulators allowed restaurants to get a quota retail package license. Unlike a restaurant by-the-drink license, retail package licenses are limited in number by the amount available in a community, hence the quota retail package license. Other businesses such as florists, hotels, country clubs and many others can get a quota retail package license. This has led to Lexington running out of quota retail package licenses, and other communities are close to running out. Therefore, there will be an effort to address the quota retail package license issue.

Another policy that is likely to be reviewed is the vintage distilled spirits law. The law allows restaurants and retailers to buy distilled spirits from a private seller when those products are unavailable to be purchased from a wholesaler. The products must be labeled vintage spirits, and they must be reported to the ABC. A restaurant may only purchase 24 bottles in a 12-month period from the same seller. The law has created some controversy, Justin's House of Bourbon had its license revoked for refusing to report the

purchase of vintage spirits from private sellers. It has led some to raise concerns that the law itself needs to be reevaluated.

In October, the Kentucky Distillers Association (KDA) stated that one of their top legislative priorities for 2024 was to increase transparency of the vintage spirits law. They did not provide details on how exactly they propose to increase transparency. The Association has requested a meeting with the Kentucky Distillers Association to discuss the law and their proposed changes.

In the meantime, the question for restaurants is what is your experience with the vintage spirits law? Does it allow you to provide your customers with access to premium bourbons customers desire? Is the true underlying issue an issue of bourbon supplied to restaurants through wholesalers? We know restaurants want to continue to provide customers with the bourbons they love—is that more difficult in today's marketplace? Let the Association know your thoughts in the comments on the issue.

We will continue to advocate for your position and help ensure that your restaurant can operate in a business friendly environment in Kentucky.

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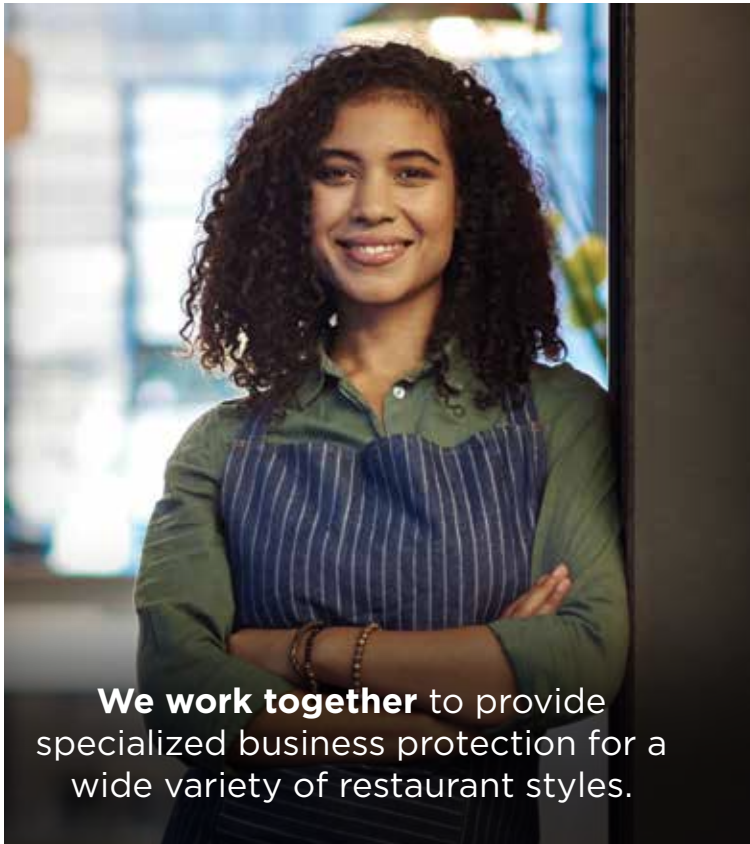
Last Call for Nominations:

- Restaurateur of the Year, Employee of the Year
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- Culinary Student of the Year

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SMART ALCOHOL SERVICE

Serving alcohol is a valued privilege for many restaurant operators. Research shows that restaurants holding a liquor, beer and wine license will receive around 30% of revenue from alcohol sales (www.fsrmagazine.com). In March 2021 Gov. Andy Beshear signed a bill to allow bars and restaurants to sell alcohol to go, the sale of the alcohol must be in conjunction with a purchase of a prepared meal and placed in a bag or other container that is secured in a manner that makes it visibly apparent if the container has been subsequently opened or tampered with. So, the loss of a liquor license can have a crippling effect on the establishment's financial stability. 'Tis the season for restaurants' sales to increase as people are enjoying great food and spirits with friends and family during the Holidays. People relax, want to have fun and for many, alcohol is a part of that celebration. As owners and operators prepare for the busy season, they must not forget to revisit the responsibilities that come along with having a liquor license. What are the risks to serving alcohol irresponsibly? Risk of a lawsuit if you over-serve, Risk lives if you serve a drunk driver. Risk your livelihood if

you sell to a minor. It is up to you and your team to safely monitor the service of alcohol. Here are a few things to remember:

1. **Patrons must be 21 years old** to buy, possess, or drink alcohol in all 50 states.
2. **In most states, it is illegal to sell or supply alcohol to patrons under the age of 21, regardless of how they get it.** This also applies to any patron who may pass a drink to someone under the age of 21. It is the restaurant's responsibility to step in and either remove the alcohol, patrons, or both.
3. **The use of fake or altered IDs is illegal.** It is the responsibility of the restaurant to carefully check IDs to make sure they are genuine.
4. **Minimum age to enter a bar.** In some states, patrons are not allowed to enter an establishment deemed a bar. A restaurant has the right to set a minimum age to enter the bar area.

5. **Minimum age for servers and bartenders.** In Kentucky the minimum age for servers is now 18 and the minimum age for bartenders is 20, under the supervision of someone 21 years or older. Alcohol training may or may not be required depending on the jurisdiction's local ordinance.
6. **Selling or serving alcohol to intoxicated guests.** It is the responsibility of the restaurant to halt service to guests who are visibly intoxicated and can potentially cause harm to themselves or other guests.
7. **Serving known alcoholics.** Some states hold the establishment and its employees liable for serving a person known to be an alcoholic.
8. **Drinking alcohol on the job.** Lots of areas prohibit drinking on the job. Even if it is not specifically illegal in Kentucky, a restaurant has the right to impose a policy against it.
9. **Bringing alcohol onto the premises.** It is illegal for guests to bring their own alcohol onto the premises unless permitted by law and company policy.
10. **The sale and service of alcohol is prohibited beyond the legal hours listed on the establishment's license.** These hours apply to both guests and employees and must be strictly followed.
11. **Illegal activities or drugs on the premises.** In most states, you can be liable if you knowingly permit illegal activities such as gambling, prostitution, and drug use.
12. **Games and contests that encourage binge drinking.** In most states, it is illegal to let people play games that involve drinking to intoxication i.e., beer pong.
13. **Discrimination against guests.** Owners and operators are held liable if their employees discriminate against guests due to race, color, gender (including pregnant women), sexual orientation, age, disability, and religion or creed.

Educating your team on these alcohol laws and responsibilities is important so the guests and the establishment are protected from any harm or liability.



Management and staff need to be trained and retrained regularly on alcohol service. This is especially true if establishments have servers that are 18 years old, more than likely they do not have experience with alcohol and do not understand the effects it will have on an individual. The advantage of certifying your team thru a reputable program includes a greater ability to prevent intoxication, drunk driving, and underage consumption; liability insurance discounts, and the protection afforded by a reasonable effort defense in the event of an alcohol-related incident. The ServSafe® Alcohol program teaches a positive approach to serving alcohol and provides skills training in understanding the effects of alcohol and intervention techniques. To schedule a class for your team, contact Amy Shankle, Director of Training with the Kentucky Restaurant Association, amy@kyra.org. <https://www.servsafeservitup.com>





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DAY AT THE RACES





by RICH CLEAVES, KENTUCKY PROSTART COORDINATOR

In my first weeks as ProStart Coordinator, I have been engaged in learning from teachers, meeting with students, and planning for the future. My predecessor Jim Lyon was a fine man and his sad and unexpected passing left me big shoes to fill. Thankfully Jim left behind a mountain of reference materials for ProStart activities and procedures that will be of tremendous use as we go forward. My challenge is to build on the accomplishments to date by drawing on my own experience in the restaurant business to make Kentucky's ProStart program as successful as it can be.

In October, my first activity was to attend a ProStart seminar in New Orleans conducted by the National Restaurant Association executives for ProStart from Washington, DC. ProStart Coordinators from around the country gathered for three days discussing many subjects such as on-boarding new ProStart schools and educators, ideas for fundraising, best procedures for student competitions, and other initiatives that can be pursued in the future. But the meeting's most important benefit for me was the opportunity to network with fellow coordinators who have been on the job for many years in their respective states. Five or six coordinators approached me and said, "I remember when I was new and all the subjects, we were covering in the meetings seemed overwhelming. But don't worry, it will all start falling into place. And whenever you have a question or need some direction, just call me." Since being back home, I have made numerous phone calls to those folks, and they have steered me in the right direction.

Once back in Louisville, goals had to be set. And my first goal was to visit as many schools as possible and meet the educators. To date I have visited ten schools and met ten educators. Each school is different. Some schools have commercial kitchens with thousands of dollars of equipment that any 5-star restaurant would love to have in their kitchen. And those schools have an adjoining classroom with state-of-the-art audio-visual equipment for instruction. Other schools have what we call residential kitchens. Those schools have stoves and refrigerators and microwave ovens you have at home. And do residential kitchens have a separate classroom for instruction? No, their classroom is in the same space as their kitchen lab. But there is one very important similarity these schools have in common, whether they are a commercial kitchen or a residential kitchen, and that is in all the schools I visited the educators are people who are talented, creative, energetic and passionate about their job. And what about the students? Don't let anyone say to you, "this generation today has no work ethic or can't be counted on to perform." What I have observed in these classrooms are students who are involved, smart, receptive to instruction, polite and engaging. And that is a testament to the instructors leading and teaching and mentoring these young high school students. When I leave these schools, I think to myself, I would have loved to have had that teacher when I was in high school!

Along with visiting existing ProStart schools my next goal is to bring new schools into the program. To date we have

successfully added Louisville's Fern Creek High School in Louisville to the program. At Martha Layne Collins High School in Shelbyville, we met with the principal and educator and hopefully we can on-board that school in the future. And at this writing we have three more schools who are interested in learning more about ProStart and we will be scheduling a time to meet with them soon.

Another goal is networking for the purpose of making contacts with people who can be important in helping the ProStart program grow. I have met with representatives at Louisville Tourism, leaders at the Kentucky Educational Department in Frankfort, and department heads for Culinary & Food Services Pathway at JCPS. I joined the advisory boards at Moore High School and Fern Creek High School in Louisville and signed up to be part of the American Culinary Federation which will allow me to meet chefs from around the state. Meetings are scheduled with representatives of Eco-Lab, Texas Roadhouse, Bluegrass Hospitality, Kentucky Beef Council, Kentucky Livestock Coalition with more contacts yet to be scheduled.

In the weeks to come, planning will be ongoing for the Kentucky ProStart Invitational (KPSI) culinary and management competition, to be held at the Gordon Food Service facility in Shepherdsville, Kentucky on March 1 and 2, 2024. And the winners of KPSI will go to the National ProStart Invitational (NPSI) in Baltimore,

Maryland in late April. These competitions are always exciting and anyone who is interested in observing or assisting in the KPSI competition please reach out to me. And if you do come to the competition, you will completely understand what I said earlier about today's students. You will be impressed! Besides the competitions, the Kentucky Restaurant Association will be holding their GALA event in January. And two of our high school educators have volunteered their students to help with the food service at this event at SAVOR in Louisville. And in April we will hold our ProStart fundraising dinner, Chefs for Hope, again, at SAVOR. We will be meeting with Chef Josh Moore of Volare Restaurant in Louisville to begin the planning for this magnificent dinner. And as with the GALA, some ProStart educators have volunteered their students to work side by side with the chefs in the kitchen to help prepare and serve the 3- course meals. What great experiences for these students.

That concludes my report for the ProStart activities. I want to mention what a great help KRA President Stacy Roof has been to me in my early days in this position. If I have a question or need some direction, she is close by to help. And also, in the office assisting me are Amy Shankle and Terri Armstrong. My thanks to all three of you. And I look forward to meeting you the readers of this report in my future visits around Kentucky.





IMPROVING YOUR CUSTOMER SERVICE BY ANALYZING YOUR ONLINE REVIEWS

by ANNE SHADLE, OWNER OF LEFT BRAIN SOLUTIONS
& CO-OWNER OF MAYAN CAFE

Ahh, customer service. The thing all of us restaurant owners know is so hard to teach our staff, if they don't inherently get it. It's a skill that really is something that if someone doesn't have naturally, it's nearly impossible to train. The problem with this approach is that it can leave you somewhat complacent in an area of utmost importance to your business. You may think that it just is how it is and you have to deal with what your team brings to the table.

I could spend time talking about techniques to guide your staff with this, but I have another suggestion that is perhaps even less popular: looking to online reviews to learn where strengths and weaknesses are in your business. I know, I know. Believe me, I really do know. I also get negative reviews and they hurt my feelings.

But if you ignore them altogether because you can't handle the negative feedback from time to time, you're missing an opportunity to have a conversation with your customers, which is an integral part of customer service.

I have a few main take aways stemming from this concept. Pick and choose any that resonate with you, but know that I have employed all of these strategies at Mayan Café for years now.

1. For every review where someone mentions a specific dish or a particular server, there are many others out there who thought the same thing but didn't take the time to write it. If you have two people say something negative

about the same dish within a few weeks' time, I would seriously consider changing the dish.

2. Take 4 star reviews seriously. These folks often have the most valuable feedback. They aren't trying to be nasty but they are trying to share something with you that you may not be aware of. I give more weight to suggestions from these reviews.

3. Respond to ALL reviews. Your customers took the time to share their feedback with you and the world. That deserves, at minimum, an acknowledgement of their efforts. A heartfelt thank you will go a long way. If you respond publicly, you're also telling all the other people who read those reviews that you are an engaged business owner and you care about what your customers say. Also, it's really nice to read the positive reviews! Responding to these will help you have a more positive connection with your reviews in general.

4. An emotional tip – if you get a negative review, don't respond right away. Wait a day or two until you calm down and can respond dispassionately. Tell the customer you appreciate them sharing their concerns with you as this is the only way you can learn and grow. Let them know that you're human too and it's hard to run a restaurant. If you have an action step you're going to take to remedy the area they pointed out, let them know that. You can also suggest to them (and all other readers) to always let your team know if they aren't totally satisfied because you can rectify the situation if you know about it when it's happening.

Here's the thing friends. Customer service is more than just what happens inside the walls of our businesses. Our online presence is an extension of our brand and our voice. I have spoken with so many restaurant owners who ignore their online reviews entirely because they can't emotionally handle them. This is worth working through because there is so much to learn from them. I hope these suggestions here can help you do that!

In 2007, I opened Mayan Café with my business partner, Chef Bruce Ucan. Over these almost 17 years, I have learned countless lessons about how to run our business sustainably and enjoyably. After working with over 400 small business owners as a business coach with the Kentucky Small Business Development Center, I decided to start my own consulting firm. With my clients now, we do a deep dive into their financial management habits, HR practices and marketing strategies with the goal of increasing efficiency and profitability. If you're interested to learn how to run your business smarter, please reach out to me.

anne@leftbrainsolutions.io





Chefs That Sizzle

In Louisville, Kentucky, Copper & Kings Distillery stands as a testament to the craft of distilling. Thoughtfulness to distilling is celebrated not only in the spirits we produce but also in the culinary creations that emerge from the kitchen. For the past three years, I have had the privilege of working as Chef de Cuisine at Copper & Kings, where my approach to cooking is intertwined with our spirits. The fact that our distillation floor sits one floor beneath our kitchen allows a unique fusion of distillation and cuisine. This collaboration has opened up a world of flavors and experiences that I'm excited to share.

Early on in my journey at Copper & Kings, before I even joined the team, I had the opportunity to immerse myself in the world of distillation. I took a tour and enjoyed a tasting session with the distilling team, including Travis Thompson, Andrew Ludwig, and the Head Distiller, Brandon O'Daniel. It was during this experience that my palate was introduced to Copper & Kings with a food pairing mindset. As I sampled the core products, Craft Grape,

Apple, and Butchertown brandies, my culinary imagination took me on a journey to the diverse and exciting flavors of Central America, Mexico, and Asia. The deep umami flavors rooted in these regions resonated with me and provided a solid foundation for the menus I would create at Copper & Kings. Over the past few years, this approach has resulted in a range of menu items that pay homage to those parts of the world and the concept of deep umami flavors became a central theme in the dishes I crafted for the distillery's menu.



Our fried chicken, for instance, is served with a Mexican-inspired salsa macha, infusing it with a burst of umami goodness. The potato gnocchi is paired with Jake's sausage and a Kentucky XO sauce, creating a harmonious blend of flavors. And our pan-roasted duck takes on a unique twist with Szechuan peppercorn and roasted squash baba ganoush. These dishes are carefully designed to pair exceptionally well with our fruit-based spirits, creating a dining experience that is both memorable and distinctive.

What sets Copper & Kings apart is not just the culinary expertise that goes into creating these dishes but also the integral role that the distillery's products play in the food. As someone frequently asked about getting a reservation at the restaurant, I always recommend taking a tour of the distillery before dining. This tour experience offers a glimpse into the close-knit relationship between the kitchen and the distillery. We don't just create dishes to pair with the spirits; we also incorporate many of our products into the food itself

and draw inspiration from the various methodologies used in distillation.

One can find creative and delightful examples of this synergy throughout our menu. For brunch, we use the Junes of Juniper gin to cure our Verlasso salmon. Our miso Caesar dressing, a highlight on the dinner menu, boasts the distinctive taste of our Apple brandy. The pumpkin crème brûlée is transformed by the inclusion of orange curacao, and the brandy-poached pears on the roasted duck exemplify the fusion of spirits and cuisine. The expert craftsmanship of the distillers ensures that their spirits harmonize perfectly with the food, creating a dining experience like no other. This thoughtfulness to attention is also seen throughout our bar program, where we're using our brandies to create a new take on old favorites. The cocktail menu changes seasonally allowing us to experiment with new flavors but we're always excited to showcase some menu staples like our Black Manhattan or Brandy Old Fashioned.

Events at Copper & Kings are another platform where we love to showcase the extraordinary relationship between our brandy and food. These events provide an opportunity to highlight the versatility of our spirits, and I always look forward to crafting dishes that bring out their best qualities. One such event was the Bash at Butchertown, where we introduced



our new Copper & Kings bourbon. This bourbon, aged in our Apple brandy barrels for a year, served as the perfect ingredient for a hearty burgoo, complementing the deep earthy flavors of brisket, duck, rabbit, and white beans.

In July, we hosted our distiller dinner series, featuring a single varietal zinfandel brandy treated in four distinct ways. The process of creating the four-course meal involved panel tastings of the spirits with the distillers themselves. These open forum discussions often lead to the development of dishes that showcase the spirits' unique qualities. It's a collaborative experience that embodies the best aspects of my job – the opportunity to explore, experiment, and create.

Looking ahead, we have more exciting events in store for our patrons. Our next

distiller's dinner, scheduled for January 19, 2024 promises to be a culinary adventure. The theme for this event is developed in collaboration with head distiller Brandon O'Daniel, and it often involves exploring the depths of the distillery's cellar and tasting individual barrels. This process frequently yields cool and unexpected ideas, creating a roadmap for future spirit and food pairing events.

The close relationship between the distillery and the kitchen has given rise to a unique dining experience that revolves around dishes that pair beautifully with our fruit-based spirits. At the end of the day we strive to provide our patrons with an unforgettable culinary journey from first sip to last bite. And let's be honest, who can deny the incredible rooftop view.



AMERICAN BRANDY - BRANDY SOUR

1.5oz American brandy

.75oz simple

.75oz lemon juice

.75oz egg white (or one egg white)

Shake VIGOROUSLY in tin with two ice cubes until melted.

Immediately double strain into Nic & Nora glass

Garnish w Angostura art



BUFFET STYLE FOOD SAFETY

Serving up buffet style food during the holiday season while celebrating with family and friends is by far the easiest way to enjoy the festivities. With proper preparation you can be creative and tempt your party guests with an array of fun platters while keeping food safety in mind. This also goes for restaurants that host friends and family gatherings in their establishments. The goal is to prevent time and temperature abuse and cross contamination when preparing and serving the buffet food.

Ensure that basic food safety procedures are being followed when preparing the food:

Clean- Wash hands and surfaces often.

Wash your hands with warm water and soap for at least 20 seconds before and after handling food and using the restroom.

- Wash your cutting boards, dishes, utensils, and counter tops with hot soapy water after preparing each food item.
- Consider using paper towels to clean up kitchen surfaces. If you use cloth towels keep them in a sanitizing solution.
- Rinse fresh fruits and vegetables under running tap water, including those with skins and rinds that are not eaten. Scrub firm produce with a clean produce brush.
- With canned goods, remember to clean lids before opening.

CHECK YOUR STEPS: FOUR SIMPLE STEPS TO FOOD SAFETY



Separate – Separate raw meats from other foods

- Separate raw meat, poultry, seafood and eggs from other foods in your grocery cart and refrigeration unit.
- Use one cutting board for fresh produce and a separate one for raw meat, poultry, and seafood.
- Never place cooked food on a surface that previously held raw meat, poultry, seafood, or eggs unless the surface has been washed and sanitized.
- Do not reuse marinades used on raw foods unless you bring them to a 165°F boil first.

Cook – Cook to the correct internal temperature.

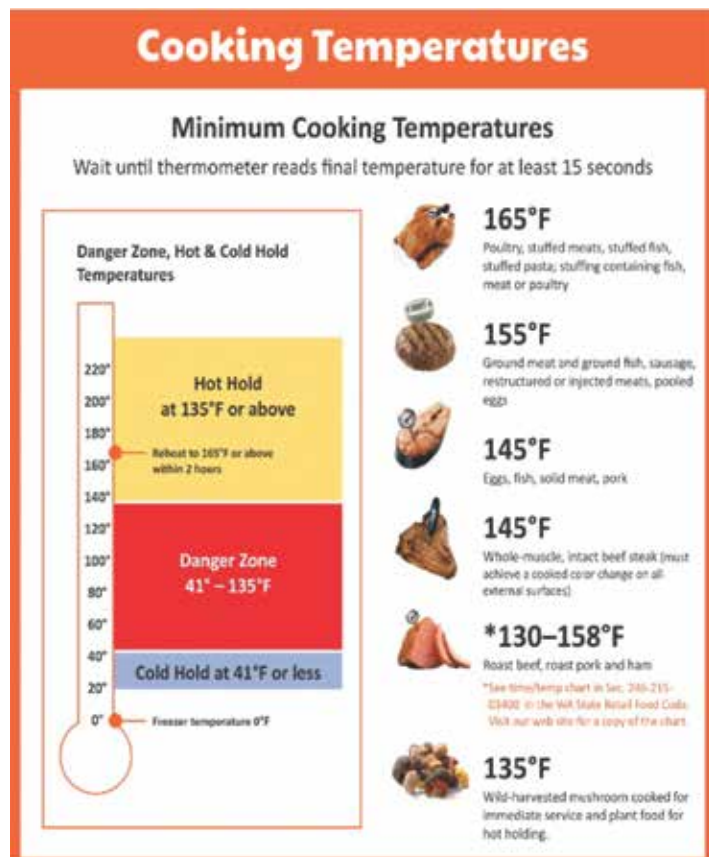
- Color and texture are unreliable indicators of safety. Using a food thermometer is the only way to ensure the safety of meat, poultry, seafood, and egg products for all cooking methods. These foods must be cooked to a safe minimum internal temperature to destroy any harmful bacteria.
- Cook eggs until the yolk and white are firm. Only use recipes in which eggs are cooked or heated thoroughly.
- When cooking in a microwave oven, cover food, stir, and rotate for even cooking. Always allow food to stand for at least 2 minutes and then check the internal temperature with a food thermometer.
- Bring sauces, soups, and gravy to a temperature of 165°F when reheating.

Chill – Refrigerate foods promptly.

- Use an air temperature measuring device to ensure the temperature is consistently 41°F or below in your refrigeration unit and the freezer temperature is 0°F or below.
- Refrigerate or freeze meat, poultry, eggs, seafood and other perishables within 2 hours of cooking or purchasing. Refrigerate within 1 hour if the temperature is above 90°F.
- Never thaw food at room temperature, such as on the countertop. There are three safe ways to thaw food: in the refrigerator, in cold water, and in the microwave. Food thawed in cold water or in the microwave should be cooked immediately.
- Always marinate food in the refrigerator.
- Divide large amounts of leftovers into shallow containers for quicker cooling in the refrigerator.

Store cold back-up food in the refrigerator to keep its temperature at 41°F or lower, store hot back-up food in an oven between 200°F-250°F to keep its temperature at 135°F or higher. Make sure that when food is being replenished on the buffet, replace it with a brand-new tray of food, do not mix new food and old food. It is suggested that buffet food that is going to be taken for leftovers should not be left out any longer than 2 hours and then needs to be refrigerated. If the food is going to be thrown away, it can be left out without temperature control for no more than 4 hours and then thrown out, a label must be present to show at what time the food was taken from temperature control. Following these steps at home or in a food establishment will ensure an enjoyable holiday season and create great memories for your guests.

www.fda.gov





Questions & Answers

Q: What is the legal age to bartend and serve alcohol in Kentucky?

A: The legal age to bartend in Kentucky is 20 years old under the supervision of someone 21 years or older. In July of 2022 House Bill 252 was passed that allows 18-year-olds to sell and serve alcoholic beverages or work in alcohol distribution warehouses as long as they are supervised by someone at least 21 years old.

Q: I'm going over the importance of carding guests when they order an alcoholic drink. What are the features on an ID that make it valid?

A: There are 5 features on an ID that make it valid:

1. **Owner's Photo** – matches the person presenting the ID
2. **The expiration date is current** – an expired license is not valid
3. **Owner's birthdate** – verify the person is 21 years or older
4. **Owner's signature** – the signature can be used to verify the person is the owner of the ID
5. **The ID is intact** – In most states a damaged ID is not valid

Q: What are the responsibilities of an establishment that obtains a liquor license?

A: When an establishment obtains a license to serve alcohol, it agrees to abide by the rights, responsibilities, and liabilities put forth by the state's local liquor authority. Each law falls under three categories:

1. **Rights**-actions that your restaurant can choose to take to responsibly run your business i.e.. right to refuse service.
2. **Responsibilities**-actions that you must take under specified circumstances i.e.. do not let an intoxicated guest drive.
3. **Liability**-occurs when you are held responsible for injury and damage that either occurs to your patrons or by them.

How may we be of assistance?

Call the Kentucky Restaurant Association at 502-400-3736 or email stacy@kyra.org with your question.



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7:15 pm dinner

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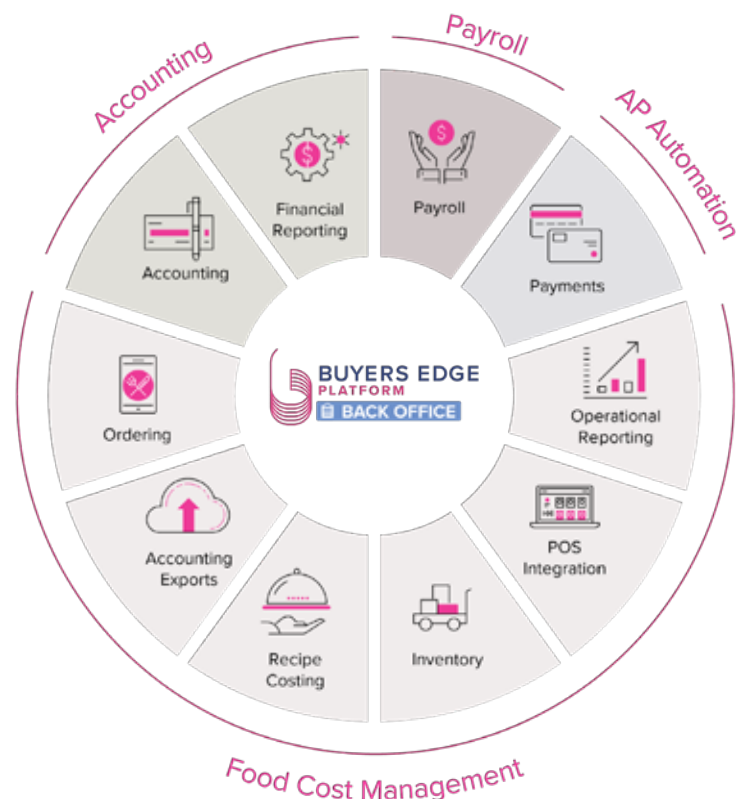
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