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THE PEABODY AND JACK DANIEL'S TO HOST DINNER & WHISKEY TASTING WITH MASTER DISTILLER JEFF ARNETT

MEMPHIS, TN – August 17, 2015 – As part of a collaboration with Jack Daniel's that began in 2008 for the 75th anniversary of the Peabody Ducks (a tradition that started with a bit too much of the Tennessee sippin' whiskey), The Peabody Memphis will host a Dinner & Whiskey Tasting with Jack Daniel's Master Distiller Jeff Arnett on Thursday, September 17, 2015.

Guests at the event will have the opportunity to taste the hotel's two 2015 "Peabody Select" Jack Daniel's Single Barrel whiskeys. Representatives from The Peabody travel to the Jack Daniel's Distillery in Lynchburg, Tenn, twice a year to personally select barrels of whiskey for the hotel. The newest barrels are the 12th and 13th barrels to be selected since 2008. Barrel #1479 is characterized by a caramel entry with a creamy center and warm oak finish. Barrel #1481 has a vanilla and caramel entry with dry center and soft, warm oak finish.

In addition to the "Peabody Select," Arnett is adding "Sinatra Select" Single Barrel to the tasting line-up for the first time in Memphis. The 90 Proof Frank Sinatra tribute label is not only rare and difficult to find, but cost prohibitive for many whiskey aficionados.

The Peabody's Jack Daniel's Dinner & Whiskey Tasting will take place Thursday, Sept. 17, 2015, at 6 p.m. in Capriccio Grill. The event will include a 5-course tasting of Jack Daniel's whiskeys led by Arnett, followed by a 4-course dinner of Jack Daniel's-infused recipes created by Capriccio Grill's Chef Derek Smith. The event is \$75 per person (plus tax and gratuity). Reservations can be made by calling 901-529-3687.

As Master Distiller, Jeff Arnett oversees the entire whiskey-making process of milling, yeasting, fermentation, distillation, charcoal mellowing and maturation. The Jackson, TN, native also acts as the spokesperson for Jack Daniel's family of brands, making appearances on behalf of the world's top-selling whiskey.

JACK DANIEL'S DINNER & WHISKEY TASTING MENU

Jack Daniel's Whiskey Tasting

Jack Daniel's Old No. 7

Gentleman Jack

Peabody Select Single Barrel No. 1479

Peabody Select Single Barrel No. 1481

Jack Daniel's Sinatra Select

First Course

Jack Daniel's Old No. 7 Glazed Shrimp and Scallop with Green Pea Purée

Second Course

Seasonal Field Greens, Watermelon, Feta Cheese, Avocado
Tossed in a Jack Daniel's Honey Vinaigrette

Main Course

Slow Roasted Half Chicken, Scalloped Potatoes, Grilled Asparagus
Finished with Jack Daniel's Sinatra Select Whiskey Sauce

OR

Pan Seared Snapper, Farmer's Market Vegetables, Roasted Fingerling Potatoes, and a Jack Daniel's Old
No. 7 Cream Sauce

Dessert

Early Fall Pear and Fig Crostata

Jack Daniel's Rye Gastrique and Jack Daniel's Rye Buttermilk Ice Cream



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