

DISTILLED ON JEFFERSON Press Release Series

PRESS RELEASE 1: Distilled on Jefferson Celebrates a Decade of Culinary Excellence in Downtown Lexington, Kentucky

Headline: *Distilled on Jefferson Marks 10 Years of Unrivaled Fine Dining in Lexington*

Subheadline: *From Farm-to-Table Innovations to Award-Winning Bourbon Selections, Distilled Continues to Set the Standard*

Body: Lexington, KY—Since opening its doors in 2014, Distilled on Jefferson has been the cornerstone of fine dining in the heart of Lexington. Recognized as one of the *Top 50 Restaurants in the U.S.* by OpenTable in 2018, Distilled has earned its reputation for not just delivering exceptional meals but creating unforgettable dining experiences.

As we celebrate our 10-year milestone, Distilled reflects on a decade of culinary mastery and community connection. Our commitment to sourcing locally and partnering with Kentucky farmers ensures that every plate highlights the freshest ingredients of the season. From the decadent flavors to the warm, intimate atmosphere, every detail is crafted to exceed our guests' expectations.

"Distilled is more than just a restaurant," says Head Chef and restaurant proprietor Mark Wombles. "It's an experience rooted in Kentucky's rich culinary heritage. We've dedicated the last decade to perfecting that experience, and we're just getting started."

For bourbon lovers, Distilled's collection of rare and exclusive bourbons has been lauded by *The Bourbon Review* and *Forbes*, establishing the restaurant as one of the top destinations in the South for bourbon aficionados.

As we step into the next decade, Distilled on Jefferson invites Lexington locals and visitors alike to join us in celebrating the past and toasting to the future of fine dining in Kentucky.

To reserve your table or learn more about our seasonal menu, visit <https://www.distilledonjefferson.com/>

Connect on Social for more

Facebook: <https://www.facebook.com/DistilledatTheSireHotel/>

Instagram: https://www.instagram.com/distilled_on_jefferson/

PRESS RELEASE 2: "Distilled on Jefferson Announces New Seasonal Menu and Upcoming Dining Room Expansion"

Headline: *Distilled on Jefferson Unveils New Seasonal Menu Alongside Dining Room Expansion*

Subheadline: *Celebrating Local Flavors with an Elevated Twist: Distilled Expands Its Dining Experience to Accommodate Growing Demand*

Body: Lexington, KY—As Distilled on Jefferson continues to captivate guests with its exceptional cuisine and intimate atmosphere, the renowned fine dining destination is excited to announce two major developments: the launch of a new seasonal menu and a highly anticipated expansion of its dining room.

Known for its commitment to sourcing locally and crafting exquisite dishes that celebrate Kentucky's culinary heritage, Distilled's new seasonal menu promises to deliver the same attention to detail and innovation that diners have come to expect. Featuring fresh, locally sourced ingredients, this menu offers a modern twist on classic Southern flavors. Highlights include

VERLASSO SALMON | curry roasted potatoes, chimichurri, red coconut curry broth, blistered tomato, baby bok choy

A beautiful **LOCAL TOMATO & BURRATA SALAD** | garlic herb crouton, basil oil, aged balsamic, tomato vinaigrette

And

CRAB RICOTTA RAVIOLI | roasted corn elote, asparagus, cotija, tarragon beurre blanc

Each dish has been carefully curated to reflect the bounty of the season while maintaining the refined elegance that has made Distilled a top dining destination.

"As we roll out our new seasonal menu, we're excited to continue pushing the boundaries of what Southern cuisine can be," says chef and owner Mark Wombles. "We've crafted a menu that celebrates the incredible local produce and proteins available here in Kentucky, but with creative techniques and flavor profiles that elevate each dish."

In response to the increasing demand for reservations, Distilled is also expanding its dining room. Set to be completed by the end of SEPTEMBER 2024, this expansion will enhance the restaurant's ability to accommodate more guests while maintaining the warm, intimate ambiance that diners love.

The new space will feature floor to ceiling windows, a fireplace, and additional seating- offering an enhanced experience for both new and returning patrons.

"Expanding our dining room allows us to welcome more guests while continuing to provide the top-tier service and dining experience that Distilled is known for," says Wombles. "We've carefully designed the space to ensure that it complements the elegance of our restaurant, creating a welcoming yet sophisticated atmosphere for all of our guests- something perfect for celebrating special occasions and meaningful life moments."

As Distilled on Jefferson continues to grow, these exciting developments solidify its status as one of Lexington's premier fine dining destinations. The restaurant invites both locals and visitors to experience the new seasonal menu and be among the first to dine in the expanded space once it opens.

Call to Action: To explore the new seasonal menu or to book your reservation ahead of the dining room expansion, visit www.DistilledOnJefferson.com

PRESS RELEASE 3: "Distilled on Jefferson Unveils Exquisite New Seasonal Menu"

Headline: Distilled on Jefferson Introduces New Seasonal Menu Highlighting Locally Sourced Ingredients with Bold Flavors

Subheadline: An Elevated Culinary Experience Awaits with Distilled's Latest Menu, Featuring Creative Southern Cuisine with Global Influences

Body: Lexington, KY—Distilled on Jefferson is excited to announce the debut of its new seasonal menu, showcasing a masterful blend of locally sourced ingredients, Southern charm, and bold, global flavors. Carefully curated by Executive Chef Mark Wombles, this menu highlights the restaurant's dedication to innovation while staying true to its roots in Kentucky's rich culinary tradition.

Whether you're indulging in the fresh and vibrant Gulf Pickled Shrimp served with edamame hummus and chili oil or savoring the decadence of the Porcini Dry Rub Filet accompanied by Okinawa sweet potatoes and crispy country ham, each dish is crafted to deliver a one-of-a-kind dining experience.

"We've created a menu that celebrates the flavors of the season while infusing each dish with a unique twist," says Wombles. "From the Saltine Fried Oysters with green onion caper aioli to the Verlasso Salmon with red coconut curry broth, we're excited for our guests to experience these bold new creations."

Standout dishes include:

- **Gulf Pickled Shrimp:** Edamame hummus, chili oil, flatbread, pickled vegetable relish (\$19)
- **Saltine Fried Oysters:** Green onion caper aioli, pickled banana pepper (\$19)
- **Porcini Dry Rub Filet:** Okinawa sweet potatoes, asparagus, crispy country ham, herb butter, red wine sauce (\$53)
- **Crab Ricotta Ravioli:** Roasted corn elote, asparagus, cotija, tarragon beurre blanc (\$37)
- **Verlasso Salmon:** Curry roasted potatoes, chimichurri, red coconut curry broth, blistered tomato, baby bok choy (\$38)

For those looking for lighter fare, Distilled's seasonal salads, including the Local Tomato & Burrata Salad and the Wedge Salad with house-smoked tomato buttermilk dressing, offer fresh, vibrant flavors that complement the heartier main courses.

With its continued commitment to sourcing from Kentucky farms and using the freshest seasonal ingredients, Distilled on Jefferson's new menu is a reflection of its dedication to quality, creativity, and the elevation of Southern cuisine.

"We've crafted this menu to not only please the palate but also create memorable dining experiences that our guests won't soon forget," says Wombles

Join us at Distilled on Jefferson to experience our new seasonal menu. Reservations are recommended and can be made by visiting www.DistilledOnJefferson.com

Press Release 4: "Distilled on Jefferson Partners with Angels & Embers to Uplift Local Businesses and Strengthen Community Ties"

Headline: Distilled on Jefferson Announces Partnership with Angels & Embers to Support Local Business Owners with Free and Low-Cost Media Services

Subheadline: Lexington's Premier Fine Dining Restaurant Takes a Leading Role in Community Advocacy by Empowering Local Entrepreneurs

Body: Lexington, KY—Distilled on Jefferson, a beloved fine dining establishment known for its elevated Southern cuisine, is taking its commitment to the community to new heights with an exciting partnership with Angels & Embers, a local initiative dedicated to supporting small businesses through free and low-cost media and marketing services. This collaboration is part of Distilled's ongoing mission to uplift Lexington's entrepreneurial community while fostering strong, sustainable growth for the local economy.

Angels & Embers was created to help local business owners thrive by providing professional media services such as photography, videography, digital marketing, and strategic consultation—all at minimal or no cost. This community-driven initiative allows small businesses to access high-quality content that can drive engagement, increase visibility, and ultimately boost sales, particularly in a competitive market.

"At Distilled on Jefferson, we believe that the strength of a community lies in its ability to support one another," says Executive Chef and Owner, Mark Wombles. "By partnering with Angels & Embers, we're extending our commitment beyond just being a restaurant; we're actively working to empower local businesses and help them tell their stories in ways that resonate with their customers. Together, we can create a thriving business ecosystem in Lexington."

"Distilled on Jefferson has always been a leader, not just in the culinary world but in the community as a whole," says Davron Bowman- founder of Angels & Embers. "Their partnership amplifies our efforts to reach more business owners who need support, helping us create more opportunities for growth and success in our local economy. It's inspiring to see a respected institution like Distilled take such an active role in shaping the future of Lexington's business landscape."

This partnership underscores Distilled's dedication to being more than just a restaurant. As a cornerstone of the community, Distilled is committed to supporting Lexington's small business owners, providing them with the resources, mentorship, and advocacy needed to succeed.

BLOG ARTICLE + FEATURE SUITE

Restaurant Feature:

<https://www.angelsandembers.com/post/distilled-on-jefferson-blending-heritage-with-modern-dining>

Mark Feature:

<https://www.angelsandembers.com/post/interview-with-distilled-on-jefferson-owner-mark-wombles>

