

## DINING ALONG THE BOURBON TRAIL

Here's an east-to-west look at the top spots for a meal—and a sip of whiskey.

■ **LEXINGTON** ■ **JONATHAN AT GRATZ PARK** offers an eclectic menu of creative, southern-inspired dishes, including a Kentucky Carpaccio Tasting (locally raised beef, buffalo, and venison), a salad of fried green tomatoes, and rainbow trout encrusted with ground black-eyed peas. Another local favorite, **A LA LUCIE**, turns out a powerhouse bouillabaisse.

■ **MIDWAY** ■ At **HOLLY HILL INN**, chef-owner Ouita Michel creates dishes—like a smoked pork chop with barbecue sauce enriched with coffee and bourbon—that defy categorization but always sing on the taste buds.

■ **FRANKFORT** ■ At **SERAFINI**, in an early-20th-century former drugstore, try the fried oysters with chile-plum dipping sauce and the rib-eye with a bourbon-peppercorn sauce.

■ **BARDSTOWN** ■ If you want *real* Kentucky fried chicken, along with a delectable array of time-tested southern standards, **KURTZ RESTAURANT**, in business since 1937, is the place.

■ **LOUISVILLE** ■ Black-eyed peas and other regional ingredients take a sophisticated turn at **LILLY'S**. Other hot spots include **ARTEMISIA**, which serves contemporary cuisine in the city's art gallery district, **LE RELAIS**, a French favorite, and **610 MAGNOLIA**, where New American dishes shine. Kentucky's signature dish, the Hot Brown, originated at The Brown Hotel. You can still get a great version of the sandwich—toast topped with sliced turkey, Mornay sauce, bacon, and tomato slices—at the hotel's **J. GRAHAM'S** restaurant. To sample from an astonishing selection of whiskeys, head to the **OLD SEELBACH BAR** at the Seelbach Hilton, also home to classic dining in **THE OAKROOM**.