



EXPERIENCE TOP CHEF LOUISVILLE

Spend 72 Hours with Us!

Welcome to a region that produces more than 95% of our country's Bourbon. A city with more than 2,500 restaurants. A city with numerous James Beard nominated chefs and restaurants. Welcome to the Urban Bourbon Trail. Welcome to Farm to Table, not as something new, but as the way it's always been. We welcome you to Louisville – the Culinary Capital of Bourbon Country.

Day One

Breakfast/Brunch-LUEBERRY ACAI*-Situated in the heart of NULU, Lueberry provides a variety of breakfast/brunch options to kick off your day. There is a variety of delectable delights from the smoothies to the super toasts. 

MUTH'S CANDIES-A few blocks away is the sweetest spot in NULU, Muth's Candies. This family business has been open since 1921, with hand-made candy made fresh daily. Before leaving, make sure to stock up on Modjeskas, Louisville's candy. This combination of marshmallow and caramel was created in the 1880s in Louisville by confectioner Anton Busath to honor actress Helena Modjeska, who was performing in Louisville at the time of the candy creation. 

STONEWARE ART FACTORY -Louisville Stoneware has been dedicated to the tradition and careful craftsmanship of transforming clay into enduring, functional art forms for the home since 1815. During your tour, you'll follow the steps of more than 20 skilled artisans who take the clay from raw form to completed piece, and along the way you'll be able to touch the pieces in their various states.

COPPER & KINGS AMERICAN BRANDY -Based in Butchertown making dynamic American style brandy. Tour a modern distillery, see the 3 copper pot stills & listen to the brandy sonically age to rock n' roll music.

BUTCHERTOWN MARKET/CELLAR DOOR CHOCOLATES/BOURBON BARREL FOODS-A one-stop-shop for a little retail therapy. Cellar Door Chocolates is famous for its Bourbon truffles. While there pick up your own Bourbon Barrel Food smoked spices, small batch soy sauce aged in Bourbon barrels and specialty bitters that will add a bit of Louisville to your meals.

Lunch-ROYAL'S HOT CHICKEN*-Southern fried chicken in Louisville Kentucky featuring Nashville-style hot chicken with scratch-made sides like pimento cheese; milkshakes (including boozy milkshakes); craft beers; bourbon slushies and champagne. 

RABBIT HOLE DISTILLERY-Distilling is baked in Louisville's culture. Rabbit Hole is at the city's creative heart, the NULU district, the nexus of old and new, where artists and entrepreneurs pursue their vision without budgeting for regret. From grain to bottle, inside Rabbit Hole, you'll witness the creation of modern spirits.



 Location featured on one of the Top Chef Judges Instagram pages.

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Please Note: Check individual attractions for exact dates and times.



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LOUISVILLE VISITOR CENTER-Stop in and have your photo taken with two of Kentucky's most famous celebrities—Colonel Sanders & Muhammad Ali—in two exhibits currently on display. While you're there, be sure to stock on your own Louisville gear and Bourbon merchandise.

[LOUISVILLE SLUGGER MUSEUM & FACTORY](#) -Located along Louisville "Museum Row," you can't miss the 120-foot-tall Louisville Slugger bat welcoming you to the museum and factory. See how the famous Louisville Slugger bats are made, and hold bats used by baseball superstars, experience what it's like to face a 90-mile-per-hour fastball or take a swing with historic replica bats in the batting cages. 

Dinner-MILKWOOD*-Season 9 *Top Chef* contestant Chef Edward Lee's restaurant, MilkWood, celebrates how Southern cuisine and Asian ingredients can be friends. Located in the lower level of Louisville's Actors Theatre, MilkWood focuses on a small plate concept that showcases delectable fare from burgers to ramen noodles.

Day Two

Breakfast-CON HUEVOS*-Begin your day at the only "Mexican brunch oriented" restaurant in our region. 2018 James Beard Foundation semifinalist, Chef Paco Garcia's menu features fresh, made from scratch food.

All Day Adventure-MINT JULEP TOUR-This public tour brings the best of both worlds with visits to a picturesque horse farm and historic bourbon distillery. You'll spend the afternoon in Horse Country where top thoroughbreds are bred, trained and prepped for the Kentucky Derby and the world's biggest horse races. Then, you'll head to Bourbon Country® for a tour and tasting at Woodford Reserve Distillery, a beautiful and historic distilling location.

Dinner-LILLY'S BISTRO*-Lilly's Bistro is one of Louisville's original Farm-to-Table Restaurants featuring Southern, New American cuisine. The driving force behind Lilly's kitchen is Chef Kathy Cary, who competed against Bobby Flay in 2015 in *Beat Bobby Flay* on the Food Network and was a 2015 & 2016 James Beard Foundation semifinalist.

Day Three

Breakfast-SECRETS OF BLUEGRASS CHEFS*-Learn the secrets to what makes Louisville's culinary scene so unique from the folks who have helped turn Louisville into a foodie destination. Each month, *Secrets of Bluegrass Chefs* records a new episode at the Kitchen Studio inside of Bourbon Barrel Foods in Butchertown.

[KENTUCKY DERBY MUSEUM](#) -Experience the greatest 2-minutes in racing at the Kentucky Derby Museum. Be a part of the thrills and traditions of the race as you watch the "Greatest Race" in a 360-degree theatre. Try on the jockey silks and climb aboard a race horse to see who in the family has wins bragging rights. Tour the historic Churchill Downs and see the famous track up-close.



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MUHAMMAD ALI CENTER –Stroll through the award-winning, multicultural center dedicated to the life and legacy of Louisville native son, Muhammad Ali. Learn the story behind Ali’s incredible life and the core principles that fueled his journey become the “Greatest of All Time.” You can even step into the boxing ring and take on the Champ, see a replica of the infamous red bike that started his boxing career, and get an up-close look at the Olympic torch he used to light the cauldron at the 1996 Atlanta Olympics.

EVAN WILLIAMS BOURBON EXPERIENCE -Located on Louisville’s historic “Whiskey Row” featuring an artisanal distillery, tours, tastings and more. Celebrating the legacy of Evan Williams, Kentucky’s first distiller, this immersive experience brings to life the history and tradition of Kentucky’s native spirit.

Dinner-BUTCHERTOWN GROCERY*-Butchertown Grocery offers everyday food you’ll want to eat every day. Chef Bobby Benjamin carefully crafts each dish with the best produce from around the region. 

After Dinner-LOLA-Butchertown Grocery’s intimate upstairs lounge. Offering bold cocktails and eclectic entertainment alongside Bobby Benjamin’s award-winning menu, Lola is a come-as-you-are space to celebrate the timeless tradition of good times spent with good people.



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