

Glenlivet Single Malt Scotch Dinner

Father's Day Gala

SUNDAY • JUNE 20TH • 2010 6:30 PM



FIRST COURSE

Glenlivet 15 year old French Oak

AHI TUNA CARPACCIO with lemon ginger aioli

Brancott Sauvignon Blanc 'Marlborough'

SECOND COURSE

MEDALLIONS OF LAMB with GLENLIVET 16 YEAR OLD
served with a Vidala onion marmalade

Jacob's Creek Reserve Shiraz (Barossa Valley)

THIRD COURSE

ROSE KENNEDY CHOCOLATE SOUFFLE
with Glenlivet 18 year old crème anglaise

Jacob's Creek Reserve Shiraz (Barossa Valley)

FOURTH COURSE

ARTISANAL CHEESES

Chevrot, Brebis Abbaye de Belloc and Epoisses de Bourgogne
with dried strawberry, mandarin, organic honeycomb and baguette crostini

Glenlivet 21 year old