

# WHISKY DINNER PAIRING



**Saturday March 30th at 6pm | Social Begins at 5:15pm**

**Tickets \$70 pp - Overnight Accommodation \$50 pp**

**Includes 4-Course Dinner & Pairings Plus 18-Hole Green Fee**

## **Cullen Sink**

Smoky chowder loaded with Haddock, potatoes, and sweet onion, its simplicity belies its incredible depth of flavour.

Paired with a neat pour of Gretzky 99 Ice Cask

## **Bangers and Mash**

A tradition in its truest form. Milky mashed potatoes and a seared irish sausage with sauteed onions.

Paired with a neat pour of Elijah Craig Bourbon.

## **Aberdeenshire Lamb Rump**

Braised shoulder with heritage carrot, lamb fat rosti and red wine jus.

Paired with a neat pour of Yoichi Japanese Whisky

## **Cranachan with Scottish Shortbread**

This dessert of cream and raspberries is bolstered by Scottish oats and whisky. It has been called the uncontested King of Scottish desserts.

Paired with a neat pour of Bowmore 12yr.



\*Whisky Dinner Pairing is subject to HST and Gratuity \*\* Overnight Accommodations based on Dbl Occ.