

**A Tasting of Glenfiddich Scotch  
with the Traditional Tastes of Scotland  
at The Supper Room**

**Friday, January 26<sup>th</sup>, 2018**

**Assorted Scottish Themed Canapes**

*Artisanal Rob Roy*

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**Scottish Smoked Salmon**

Savory Chive Scone, Devonshire Cream, Apple Relish

*Glenfiddich 14 Bourbon Barrel Reserve*

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**'CullenSkink'**

Rich Soup of Potato, Onion, Haddock

*Glenfiddich IPA*

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**Stilton Soufflé**

accompanied by a Salad of Carrot, Cabbage, Walnut, Apple

*Glenfiddich 18*

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**Scottish Ringtail Pheasant Breast**

Traditional Baked Farmhouse Cauliflower, Currant Cumberland Sauce

*Glenfiddich 15*

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**Steak 'Balmoral'**

Scottish Angus Beef, Winter Mushrooms, Mustard and Whisky Sauce  
served with Rumbledthumps- a Gratin of Potato, Cabbage, Scottish Cheddar

*Glenfiddich 12*

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**Spiced Pear Sorbet**

Scottish Whisky Tart

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**Butterscotch Pudding**

Scottish Shortbread, Dark Chocolate

*Glenfiddich 21 Grand Reserve*

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**Assorted Cookies**

*House Coffee and Teas*

*Highland Cream*

\$150 per person

**Executive Chef Gunnar Thompson/Pastry Chef Sue Drabkin**

**Hosted by Jim Patterson, Scotch Whiskey Association,  
Glenfiddich & The Balvenie**