



BALVENIE SCOTCH & FOOD PAIRING SEMINAR

Host, Sam Simmons, Global Balvenie Ambassador

Wednesday, October 6, 2010

PAIRING MENU ♦

12 year old "Doublewood"

Warm Burst of Camembert, Cranberry Cumberland Sauce, Spicy Glazed Walnuts

14 year old "Caribbean Rum Cask" (new product)

Pan Caramelized Diver Scallop, Orange Saffron Glaze

15 year old "Single Barrel"

Hangar Steak Au Poivre, Cognac Mustard Sauce

17 year old "Peated Cask"

Thai Style Braised Pork Belly, Sweet Potato Silk

21 year old "Portwood"

Molten Chocolate Cake, Raspberry Coulis