

DRAM MENU PAIRING



	<p>Old Pulteney 12 Year Old Single Malt – 40% abv</p> <p>Sweet-scented aromas of chamomile honey, floral, citrus zest, and fresh mint lead to a sleek, honeyed palate. The malt develops further with flavours of toasted grain, seaweed, smoke and white pepper. Its finish persists with notes of the seaside. Pair with seared scallops, sushi or sea food chowder</p>
	<p>Tullibardine 225 Sauternes Finish Highland Single Malt Scotch Whisky 43 % abv</p> <p>Pale gold with amber hues; lovely aromas of citrus peel, light toast, honey, dried flowers and spice; the palate shows more spice with brine, candied orange peel, marmalade and vanilla.</p> <p>Pair with a vinegrette salad.</p>
	<p>Glenallachie 10 Year Old Cask Strength Batch 8 58.6 % abv</p> <p>Notes of sulfur, candied fruits, with a bready malty quality mixed with a wave of ethanol. It's not a sherry bomb, but does have a nice sweetness and a good mouthfeel. Short to medium finish. Wood tannins, and baking spices.</p> <p>Pair with Beef Tenderloin or Stuffed Chicken</p>
	<p>Kilchoman Machir Bay Islay Single Malt Scotch Whisky – 46% abv</p> <p>Pours a vivid pale gold; the aromas immediately hit your nose with notes of smoke and brine, reminiscent of a seaside bonfire. Digging deeper, one finds integrated aromas of crisp apple, lemon peel, dried heather and honey. On the palate, it is smooth and pleasantly warm, with a lovely marriage of sweet and smoky flavours</p> <p>Pair with a decadent Chocolate desert</p>