



# Single Malt Scotch Dinner

**February 28, 2012 | 7-9P**

Scotch and food pairings by Executive Chef Alan Pirhofer

## **First Course**

**Glenkinchie 10 year Lowlands, East Lothian est. 1825**  
Chilled butterscotch poached scallops, sweet pea foam,  
walnut oil, parmesan frico

## **Second Course**

**Singleton 12 year Speyside, Dufftown est. 1898**  
Roasted almond-bacon stuffed quail,  
celeriac puree, violet mustard sauce

## **Third Course**

**Lagavulin 16 year Islay Port, Ellen est. 1816 [illicit stills 1742]**  
Molasses and whiskey braised beef short rib,  
Stilton pretzel bread pudding,  
roasted asparagus, Sherry sabayon

## **Fourth Course**

**Oban 14 year Highlands, Oban est. 1794**  
Warm pear crostata, Drambuie-chocolate sauce,  
citrus scented mascarpone

**Information and registration [www.arrowheadgolfclub.org/events](http://www.arrowheadgolfclub.org/events)**

