

MAX FISH

THE TOBACCO SHOP

89 Pratt Street, Hartford

Scotch whisky and cigars, two of the world's great pleasures, come together at Max Fish's fourth annual Glenlivet and Cigar dinner. Featured for the evening will be a selection of the best from Glenlivet, one of Scotland's most well-known producers, and AVO cigars, recognized as some of the Dominican Republic's finest. Join Max Fish's executive chef Dave Sellers together with Johan Zwaan from Davidoff and Ricky Crawford, the Glenlivet brand ambassador, for an evening of food, whisky and cigars. Five whisky selections will be featured with a blind tasting pairing of three cigars - all on the Max Fish patio.

Tuesday May 8th

6:00 pm Reception / 6:30 pm Start

\$125 per person +Tax & Gratuity

Cigars provided by

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Apertif: Peat's Word

Amuse Bouche: "Albroath Toasties"
Creamed smoked haddock crostini

**First Course: The Glenlivet 15 yr aged
French Oak**

Scottish Loch Duhart Salmon Carpaccio, *fri-see, tarragon and fresh horseradish-beet relish*

**Second Course: The Glenlivet 16yr aged
Nadura**

Stonington Scallop and "Kedgerie" *curried rice, smoked haddock*

Third Course: The Glenlivet 18 yr aged

"Forfar Birdies" Braised Beef Brisket and *sweetbread turnover, carmelized onion-whiskey soubise*

Fourth Course: The Glenlivet 21 yr aged

Roasted NY Strip Steak "Auld Reekie", *clap-shot, smoked cheddar-whisky sauce*

Fifth Course: The Glenlivet XXV

Rhubarb-Whisky Crumble "The Creamery"
strawberry ice cream