

# MAX FISH

3rd Annual

## GLENLIVET & CIGAR DINNER JUNE 27<sup>TH</sup>, 2011

ON THE PATIO  
FIVE COURSE MEAL  
by Executive Chef David Sellers

**6:00 p.m. Reception / 6:30 p.m. Dinner**

**Guest Speaker:**

**Ryan Caswell, Glenlivet Brand Ambassador**

Accompanied by fine cigars  
from  
**UP IN SMOKE, Cromwell**

Glenlivet 12 yr old  
Glenlivet 15 yr French Oak  
Glenlivet 16 yr Nadurra  
Glenlivet 18 yr old  
Glenlivet 21 yr Archive  
Glenlivet 25 yr old

**125.** per person,  
plus tax and gratuity



### Peat's Word

*Amuse Bouche : Salt Cod and Crab  
Fritters Chipotle-Lime Syrup*

**First Course: 15 yr Oak**

*Scottish Salmon and Frisee Salad  
Hazelnuts and Warm Saffron-  
Mussel Vinaigrette*

**Second Course: 16yr Nadura**

*"Cullen Skink" Smoked Finnan Had-  
die Chowder*

**Third Course: 18 yr old**

*Grilled Colorado Lamb Chops  
Colcannon and Cherries*

**Fourth Course: 21 yr old**

*Bake Camembert Tart with Pinon  
honey and Dried Apricot Jam*

**Fifth Course: 25 yr old**

*Homemade Profiteroles  
"The Creamery" Strawberry Ice  
Cream, Chocolate Ganache and  
Rhubarb Syrup*