

MAX FISH

Single Malt Scotch Dinner *October 20, 2010*



First Course

“Bobby Burns”

*Duck Mousse stuffed Gougeres with
dried cherry syrup and crushed almonds*

Second Course

Highland Park 12yr

*Potato crusted Salt Cod Cakes with apple smoked
bacon, frisée and roast garlic aioli*

Third Course

Macallan 15 yr Fine oak

*Loch Duhart Salt Roasted Salmon with
Rhode Island Rhody mussels and cream*

Entrée

Highland Park 18 yr vs. Macallan 18 yr
*Roasted Duckling with Belletown Orchard apples
clapshot and sweet and sour Cippolini onions*

Dessert

Petit Fours
Macallan 25 yr