

# Whiskey of the World

Thursday, November 16<sup>th</sup>

*Special Guest*

**Brenden Lee**

Massachusetts Scotch and Whiskey Ambassador  
*Cocktails*

**Alyson Mastrangelo** – Bar Manager Max's Tavern  
*Cuisine*

**Michael Touranjoe** – Head Chef Max's Tavern  
Cocktail reception at 6pm

Dinner at 6:30 pm

## Menu

Whiskey and cocktail accompany each

**-one-**

Hamachi Crudo

radish, scallion, whiskey and lemon vinaigrette

Toki

Suntory Whisky, Japan

Highball

*Toki, Fever Tree soda water, lemon*

**-two-**

Char Grilled Focaccia Panzanella

dried cherries, spiced root vegetables, rocket, EVOO

Basil Hayden

Kentucky Straight Bourbon Whiskey, USA

Frisco

*Basil Hayden, Benedictine, Angostura bitters, Lemon twist*

**-three-**

Smoked Bluefish Rilletes

crostini, fried capers, red onion, cornichons, pickled ginger

Laphroaig 10

Islay Single Malt Scotch Whisky, Scotland

Penicillin

*Auchentoshan, Lemon, Ginger Honey, Laphroaig 10*

**-four-**

Vanilla Braised Short Ribs

all spice and chocolate risotto, broccolini, orange whiskey nage

Maker's 46

Kentucky Bourbon Whisky, Barrel Aged, USA

Autumn Mark

*Maker's 46, Pomegranate Grenadine, Allspice dram, Lemon juice, Orange bitters, Orange twist*

**-five-**

Nutmeg Flan

Marcona almond, candied orange zest, cocoa

Bowmore No.1

Islay Single Malt Scotch Whisky, Scotland

Bowmore Flip

*Bowmore, Almond simple syrup, Allspice, Egg, Nutmeg*

\$100.00 per guest

(not including tax and gratuity)

Call for reservations- 413.746.6299

