



THE HISTORIC ELK MOUNTAIN HOTEL GOURMET DINNER & SINGLE MALT WHISKY PAIRING

SCOTTISH GAME CHIPS & AN APERITIF

DALWHINNIE SINGLE MALT 15 YEAR OLD SCOTCH WHISKEY

From the highest distillery in the Scottish Highlands Dalwhinnie's peatiness is restrained and balanced with a heathery sweetness producing clean flavors and a surprising softness. Some say the ideal whiskey aperitif.

Or

TOMATIN SINGLE MALT 12 YEAR OLD SCOTCH WHISKEY

From the Findhorn River area of Speyside this fine whiskey has a lightly peated delicate flavor with hints of apples, pears and malt.



SMOKED SALMON

SERVED ON A HORSERADISH POTATO CAKE WITH A MUSTARD SAUCE

GLEN DULLAN SINGLETON SINGLE MALT 12 YEAR OLD SCOTCH WHISKEY

From the heart of Speyside this whiskey has a smooth character derived from a combination of maturation in European sherry oak casks and American bourbon oak casks bringing subtle honeyed hints of sweet vanilla.

Or

JOHNNY WALKER GREEN LABEL 15 YEARS OLD MALT WHISKEY.

A blend of 4 single malts; Talisker, Cragganmore, Linkwood and Caol Ila combining to create a vibrant fresh smooth flavor evoking the great wide yonder just outside our doors.

CUP OF CREAM OF OATMEAL & ONION SOUP

BUSHMILL'S 10 YEAR OLD SINGLE IRISH MALT WHISKEY

Warm sweetness in the aroma, a clean delicious malt flavor with a dry perfumery finish & no smokiness. Not Scotch, I'll grant you, but certainly Gaelic and delicious.

Or

THE GLENLIVET 12 YEAR OLD SINGLE MALT SCOTCH WHISKEY

Aromatic with flowers, some maltiness, spice and vanilla flavors with a sherry note and a subtle peatiness. From Banffshire.

SHRIMP FLAMBÉ

SERVED ON CURRY FLAVORED RICE PILAF

SPEYBURN 10 YEAR OLD SINGLE MALT SCOTCH WHISKEY

First produced in 1897 to mark Queen Victoria's Golden Jubilee. It is fresh, clean and aromatic with a lemony fruitiness with a dry, warm peaty finish.

Or

MCCCELLAND'S ISLAY SINGLE MALT SCOTCH WHISKEY

Rich and not so subtle whiskey from the Bowmore family with a taste of light smoke, peat and honey.



LAMB CHOP

SERVED WITH A COFFEE & CHOCOLATE SAUCE, AROMATIC ROASTED VEGETABLES WITH 'STOVIES & BASHED NEEPS'*

TALISKER 10 YEAR OLD SINGLE MALT SCOTCH WHISKEY

From the Isle of Skye from a distillery built in 1830. It offers complex rich dried fruit sweetness, clouds of smoke, a strong barley maltiness and a peppery sensation.

Or

TOURNEDOS FILET BEEF STEAK

SERVED WITH A WHISKEY & PEPPERCORN SAUCE, AROMATIC ROASTED VEGETABLES WITH 'STOVIES & BASHED NEEPS'*

BALVENIE DOUBLEWOOD 12 YEAR OLD SINGLE MALT SCOTCH WHISKEY

From the Speyside region. It is matured in the traditional oak casks and European sherry casks.

Each stage contributing different qualities combining to deliver depth and fullness of flavor, a nutty sweetness, cinnamon spiciness and a delicately proportioned layer of sherry.

Or

THE MACALLAN 12 YEAR OLD SINGLE MALT SCOTCH WHISKEY

Distilled at Craigellachie in the Speyside region giving big bodied sherry and honey flavors with a hint of wood smoke. Matured in sherry oak casks from Jerez, Spain.



WHISKEY CHOCOLATE CAKE & HONEY HEATHER ICE CREAM

BOWMORE 15 YEAR OLD DARKEST SINGLE MALT SCOTCH WHISKEY.

Rich tasting with subtle sweetness, saltiness, peatiness and smoke. Very soft with a slow warmth.

Or

GLEMORANGIE 10 YEAR OLD SINGLE MALT SCOTCH WHISKEY

From Rosshire aged in bourbon oak casks to mellow into a beautiful, balanced and complex whiskey giving light and delicate aroma with hints of citrus and vanilla with a light smokiness.



COFFEE & TRUFFLES

LAPHROAIG (LAFROYG) 10 YEAR OLD SINGLE MALT SCOTCH WHISKEY

From the south coast of the Isle of Islay one of the most strongly flavored scotch whiskies. A classic with a positive peaty almost medicinal veil behind which you can sense cakey sweetness, seaweed and horse stables, melon and ash and of course, iodine. My favorite.

Or

GLENFIDDICH 12 YEAR OLD SINGLE MALT SCOTCH WHISKEY.

A delicately fragrant whiskey balancing the fruitiness of pears with the richness of subtle oak with a long smooth finish.

* Translation: Stovies are Gaelic pot roasted potatoes and Bashed Neeps are a puree of Rutabagas



WHISKEY SERVINGS ARE $\frac{3}{4}$ OZ.

HOW TO DRINK A SINGLE MALT WHISKEY.

NO, DON'T JUST SWALLOW IT.

1. DO NOT ADD ICE OR SODA, WHICH CHANGES THE FLAVORS — LEAVE IT NEAT.
2. TILT AND TURN THE GLASS. LET THE WHISKY COAT THE GLASS. THIS INCREASES THE SURFACE AREA, PERMITTING GREATER EVAPORATION AND THUS ENHANCING THE AROMA. OBSERVE THE CONSISTENCY AS IT STICKS TO THE SIDES OF YOUR GLASS.
3. NOSE THE WHISKEY. PLACE YOUR NOSE A FEW INCHES AWAY FROM THE GLASS. WHAT DO YOU SMELL? NOW GET A LITTLE CLOSER. HOW IS THAT? NOW GET AS CLOSE AS YOU CAN WITHOUT LETTING THE ALCOHOL BURN INTERFERE. WHAT OTHER AROMAS ARE THERE? KEEPING YOUR MOUTH SLIGHTLY OPEN AS YOU NOSE THE WHISKEY WILL HELP YOU TO BETTER DISCERN AND 'TASTE' THE DIFFERENT AROMAS.
4. ADD WATER. (OPTIONAL) AS MUCH AS HALF-AND-HALF OR AS LITTLE AS A FEW DROPS. ADDING WATER DEPENDS ON THE STRENGTH AND STYLE OF THE WHISKEY AND THE TASTER'S PREFERENCE. REGULAR BOTTLES CONTAIN 40% TO 46% ALCOHOL BY VOLUME AND ARE DILUTED USING THE DISTILLERY'S WATER SOURCE. WE AVOID TAP WATER, BECAUSE THE CHLORINE AND/OR DISSOLVED MINERALS WILL INTERFERE WITH THE TASTE.
5. GENTLY AGITATE THE WHISKEY. NOSE THE WHISKEY AGAIN. CHANGE THE ANGLE AND DISTANCE OF THE GLASS TO PICK UP ALL OF THE SUBTLE AROMAS. CONTINUE THIS FOR A FEW MINUTES WHILE THE WATER MARRIES WITH THE WHISKEY AND RELEASES ADDITIONAL AROMAS YOU MAY NOT HAVE NOTICED AT FIRST. IF YOU HAVE ADDED WATER, HAVE PATIENCE. IT TAKES A GOOD AMOUNT OF TIME BEFORE THE WHISKEY AND WATER ARE COMPLETELY MARRIED.
6. TAKE A SIP. TAKE JUST ENOUGH TO COAT YOUR MOUTH AND BEGIN TO SLOWLY SWIRL IT AROUND YOUR TONGUE. FEEL THE CONSISTENCY OF THE WHISKEY. SOME FEEL THICKER, OILIER, OR GRITTIER THAN OTHERS. THIS IS REFERRED TO AS THE "MOUTHFEEL." TRY AND COAT YOUR TONGUE SO THAT THE WHISKEY TOUCHES ALL OF YOUR TASTE BUDS.
7. TASTE THE WHISKEY. TRY TO HOLD THE WHISKEY IN YOUR MOUTH AS LONG AS IT TAKES TO NOTICE ALL OF THE DIFFERENT FLAVORS.
8. SWALLOW. TRY NOT TO OPEN YOUR MOUTH OR CLOSE YOUR THROAT. LET IN A TINY AMOUNT OF AIR THROUGH YOUR MOUTH AND BREATHE THROUGH YOUR NOSE SLOWLY AS THE FUMES RISE UP INTO YOUR SINUSES. YOU MAY NOTICE DIFFERENT FLAVORS. THIS IS CALLED THE "FINISH." ONCE THE FLAVORS SUBSIDE, BREATHE NORMALLY AND GO "AHHH!"
9. REPEAT STEPS 1 THROUGH 8. NOTICE HOW THE FLAVORS AND AROMAS CHANGE THROUGHOUT YOUR TASTING.