

GARDEN GRILL

THURSDAY, NOVEMBER 10TH

# INTERNATIONAL WHISKEY DINNER

HOSTED BY ROBERT MARSILIO  
DIAGEO WHISKEY EXPERT AS SPEAKER

## KIKORI JAPAN RICE WHISKEY

Made with love (and rice). Kikori Rice Whiskey is meticulously crafted so every sip tastes like Japan.

PAIRED WITH KUMAMOTO OYSTERS  
ON THE 1/2 SHELL

## GEORGE DICKEL BOURBON

A handcrafted, small batch bourbon aged in a charred oak barrels for 8 years and blended to perfection.

PAIRED WITH A BBQ LAMB CHOPS,  
SMOKED GOUDA GRITS.

## ROE & CO

Roe & Co is a masterful blend of rich malt whiskey and the smoothest of grain whiskey aged in bourbon casks.

PAIRED WITH A CRAB CORN AND  
POTATO CHOWDER

## SIA SCOTCH WHISKEY

An unexpected blend for the modern palate.

PAIRED WITH BUTTERSCOTCH PECAN  
BREAD PUDDING.

## MORTLACH 12 YEAR OLD

Single malt scotch whiskey, has been double cask matured in both European and American oak to enhance the distinctively rich and robust character that makes Mortlach whiskies legendary.

PAIRED WITH BEEF TENDERLOIN, ASPARAGUS,  
CREAMY TRUFFLE SAUCE.