



PORTA X AUCHENTOSHAN WHISKY 3-COURSE PAIRING DINNER HOSTED BY JAMEY MERKEL



JAMEY MERKEL



SMOKED TROUT

GRANNY SMITH APPLE - HORSERADISH - THAI LIME
PAIRED WITH AUCHENTOSHAN 12 YEARS

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PIGEON

BEETROOT - QUINOA - FEUILLES DE BRICK
PAIRED WITH AUCHENTOSHAN 18 YEARS

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THYME COOKIE

BLACK BERRY - AGED BALSAMIC - MERINGUE
PAIRED WITH AUCHENTOSHAN THREE WOOD



RECEIVE A COMPLIMENTARY AUCHENTOSHAN MINIATURE WHEN YOU TAG YOUR MOMENTS AT
 #portasg AND  #auchentoshan

(1 Auchentoshan miniature per diner on first-come, first-served basis. While stocks last.)

12 YEARS OLD

To the eye:

Golden honey

To the nose:

Crème brûlée, a burst of citrus and a trace of nuttiness with green leaf

To the tongue:

Smooth and sweet with hints of tangerine and lime

To the end:

Gingery and slightly drying, with a pleasant lingering nuttiness

THREE WOOD

To the eye:

Rich golden bronze

To the nose:

Blackcurrant, brown sugar, orange, plum and raisin

To the tongue:

Fruit and syrup. Hazelnut with hints of cinnamon and lemon. A butterscotch sweetness add to the overall complexity

To the end:

Fresh and fruity, with long lasting oaky sweetness

18 YEARS OLD

To the eye:

Deep golden summer barley

To the nose:

Fresh tobacco leaf – then sweet with a hint of caramelised sugars, green tea and toasted almonds

To the tongue:

A floral freshness with sweet barley sugar at first – then reveals a tangerine zestiness

To the end:

A long, lingering and well balanced dram that invigorates the taste palate

BORN & RAISED IN THE CITY



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DRINK RESPONSIBLY