



Bacalao

Premium Scotch Tasting Dinner

Wednesday, July 5th, 7:00pm

5 courses – 5 Premium / Limited Release Scotches

Led by Marcio Ramos, Luxury Brand Ambassador, Beam Suntory Canada

Menu

~ Oyster Amuse Bouche ~

on the half shell with sweet pickled rhubarb mignonette, toasted coconut shards
paired with Bowmore No. 1 (new to NL)

~ Roasted Gazpacho ~

Scotch-friendly twist on the classic chilled Spanish soup
with roasted, lightly smoked tomatoes, roasted peppers & toasted almonds
paired with Laphroaig Select (new to NL)

~ Arctic Char with Spiced & Herbed Bourbon Cask Bowmore Raisin Reduction ~

with orange & star anise roasted carrots
Paired with Bowmore 15 Year Old Darkest (classic favourite)

~ Stout-braised Lamb Shank ~

with roasted artichoke polenta and fiddleheads
Paired with Laphroaig Lore (limited release)

~ Scotch-syrup soaked Newfoundland Honey Cake ~

Made with local honey, soaked with Auchentoshen 3-wood syrup, with
coffee semifreddo, smoked salt caramel drizzle
Paired with Auchentoshen 21 year old (limited release)



\$59 per person
(plus tax & gratuity)

Very Limited Seating

Reserve:
579-6565 info@bacalaocuisine.ca

Bacalao 65 LeMarchant Road