

Branches Scotch Dinner



FRIDAY, JANUARY 29TH, 2010
SCOTCH-TAILS FROM 6:30 - 7:15 PM
DINNER BEGINS PROMPTLY AT 7:30 PM



Samuel Simmons

MENU

THE BALVENIE DOUBLEWOOD, AGED 12 YEARS
*An array of fine Cheese, from 'Cheese on Main' in Ocean Grove
Isle of Mull~Scotland Aged Gouda~Holland Cashel Blue~Ireland*

MASHED POTATO MARTINI BAR
*Homemade white and sweet potato served with crumbled Applewood-smoked Bacon,
sautéed mushrooms, caramelized onions, chutney*

SEATED DINNER

THE BALVENIE SINGLE BARREL, AGED 15 YEARS

PRAWN AND DIVER SCALLOP DUO
Poached in vanilla-scented coconut milk, served over Jasmine-Pistachio Rice



THE BALVENIE PORTWOOD, AGED 21 YEARS

BRAISED BLACK ANGUS SHORT RIBS
with grilled Portabello, and Acacia Honey-charred carrots and fennel



THE BALVENIE MADEIRA CASK, AGED 17 YEARS

Warm Cabinet Pudding with whisky sauce



NOTE* vegetarian options or wine substituted for Scotch may be served with advance notice
\$65 per person plus tax (\$59 for reservations of 4 or more)



WE ARE PRIVILEGED TO HAVE THE BALVENIE AMBASSADOR FOR THE USA LEAD THIS EVENT. SAMUEL SIMMONS IS A GLOBALLY-RECOGNIZED SCOTCH WHISKY EXPERT AND EDUCATOR. HE HAS EXPERIENCED FIRST-HAND THE TRADE IN EUROPE, AND SITS ON SOME OF THE MOST PRESTIGIOUS WHISKY JUDGING PANELS IN THE INDUSTRY.

THE BALVENIE DISTILLERY IN SPEYSIDE REMAINS A FAMILY DISTILLERY, RUN BY THE 5TH GENERATION OF WILLIAM GRANT, ITS FOUNDER.

In Conjunction with Ocean Wine and Spirits (next to Wegmans)

FOR RESERVATIONS CALL (732) 542-5050

123 MONMOUTH ROAD, W. LONG BRANCH, NJ 07764 | [WWW.BRANCHESCATERING.COM](http://www.BRANCHESCATERING.COM)
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