



HOTEL
GRAND PACIFIC
A Member of Preferred Hotels® & Resorts

Celebrating
Isle of Arran Distillery Single Malts
January, 2009

Reception

Boar Panchetta and Fried Quail Egg on Toasted Brioche

Smoked Aged Cheddar Croquette

Braised Oxtail, Cipollini Onion, Garlic Chips

250 year Anniversary Edition
Robert Burns Authorized Single Malt

Dinner

Slow Roasted Breast of Partridge

Cream Braised Fennel, Salted Kumquat

Arran Malt 10 Year Old

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Lamb Trio

Pressed Lamb Shank, Lamb Chorizo, Broiled Lamb Chop

Cohiba Jus

Arran Malt Sassicaia Cask Finish

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Balinese Long Pepper Granité

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Fallow Venison Loin

Corn Soufflé, Sautéed Celeriac, Vanilla Jus

Arran Malt Pineau des Charentes Cask Finish

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Buckwheat Honey Cake, Quince and Orange Mousse

Gords Dram Single Malt