

STORIES BEHIND *The* LABEL

MENU

WELCOME

Caldera Marco Polo

COURSE N° 1

Teeling Single Grain

Teeling Single Malt

Pork belly with grilled pineapple and a red pepper and onion compote

COURSE N° 2

Hibiki Japanese Harmony

Grilled portobello salad with arugula, dragons breath cheese mousse
and orange marmalade mustard whisky dressing

COURSE N° 3

Gooderham & Worts 49 Wellington

Lot No. 40 Cask Strength Rye

Bone-in short rib slow braised and lightly smoked and served with
colcannon and winter vegetables

COURSE N° 4

Legent Bourbon

Crème brule with almond shortbread and fresh berries

THE **NSLC**

**FESTIVAL
OF WHISKY**

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