

THE NIKKA PAIRING EXPERIENCE

MAY 14TH @6:30PM - \$150 PER GUEST

Welcome Cocktail – Nikka Coffey Gin

Nikka Days Whisky

Paired with Hamachi Crudo,
Orange Supreme, Finger Lime, Togarashi, Radish, Pea Shoots

Nikka Coffey Grain Whisky

Paired with Seared Scallops
Peach Bacon Jam, Creamy Spring Succotash, Frisee, Potato

Nikka Coffey Malt Whisky & Nikka Miyagikyo Single Malt

Paired with Seared Duck Salad
Macerated Figs and Blackberries, Mushroom Bread Pudding,
Kale, Parsnip Butter, Crispy Chicken Skin, Toasted Walnuts

Nikka Yoichi Single Malt & Nikka Yoichi Single Malt - 10 YR

Paired with Miso Apple Glazed Pork Belly
Bourbon Apple Butter, Pickled Fennel and Apple Slaw, Crispy
Brussel Sprouts

Nikka Whisky from the Barrel

Townsend Dessert



THE TOWNSEND HOTEL