



Jameson Dinner

Monday, February 13th, 2012

6:30 pm ~ \$65 not including gratuity

Guest Speaker Jane Myron, Jameson's International Ambassador

~ 1st Course ~

Pate En Croute

*classic duck pate cooked in pastry
with smoked almond 12 yr old reserve gastrique*

Jameson 12 Year Old Special Reserve

~ 2nd Course ~

Diver Scallops

*roast diver scallops, braised lentil, sunchokes
gold reserve lemon cream, upland cress*

Jameson Gold Reserve

~ 3rd Course ~

Roasted Saddle of Lamb

espresso dusted, paquillo pepper, goat cheese, wild arugala

Jameson 18 Year Old Limited Reserve

~ Dessert Course ~

Moyer Prune Tobago Parfait

Jameson Rarest Vintage Reserve

Executive Chef – Michael Stanton Bar Manager – Dustin Dickson

The Heathman Restaurant and Bar

www.heathmanrestaurantandbar.com

503.790.7752