

# COMPASS BOX WHISKY COMPANY



**Tuesday,  
January 26, 2010  
Dinner/Program at 7:30  
Cocktails at 7pm  
\$85.00 per person  
Including Tax/Tip**

**Seating is Limited!**

**Dylan Prime**

62 Laight St.  
New York, NY

Reservations:

**212-334-4783**



Brand Ambassador Robin Robinson will be on hand to take you through the tasting of 4 whiskies paired with dinner and deliver a fun, informative

education on the enjoyment of fine Scotch whisky and the award winning technique of Compass Box founder and whiskymaker, John Glaser.

Guests will receive discount coupons for all whiskies presented this evening,

courtesy of

**Astor Wines & Spirits  
399 Lafayette St.  
New York, NY**

*DYLAN PRIME PRESENTS  
A UNIQUE 4-COURSE DINNER PAIRED WITH  
AWARD WINNING SCOTCH WHISKY*

**Compass Box Whisky** and **John Glaser** are 4 time winners of Whisky Magazine's prestigious "Innovator of the Year" award, the only whisky company to achieve that distinction;

**Oak Cross** was awarded 94 points by Jim Murray, ("The Whiskey Bible")

**Asyla** won "Best Scotch of the Year" by Food and Wine Magazine;

**Peat Monster** was awarded "2009 Best Vatted Scotch Whisky" by World Whisky Association;

**Hedonism**, a rare, aged 100% Scottish grain whisky, was twice awarded "Best Grain Whisky in the World", 2008 and 2009

**Orangerie** was declared "decidedly alluring" by the New York Times' Florence Fabricant

**John Glaser** has been called "a direction for the future", by heralded whisky author, the late Michael Jackson ("Complete Guide to Single Malt Scotch") and "an artist" by Saveur Magazine.

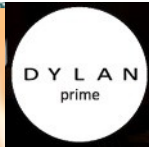


**COMPASS BOX  
WHISKY COMPANY**



*Artisanal, hand-crafted Scotch Whisky*





**DYLAN prime**  
Executive Chef Christopher Cipollone  
General Manager Robert Smith

## FIRST COURSE

***Seared Diver Scallop***  
Green fennel, sunchoke, apple mostarda

Whisky: **ASYLA** - smooth, soft and lush with notes of vanilla and creme

## SECOND COURSE

***Veal Pastrami***  
Pumpernickel gnocchi, grain mustard, puffed sauerkraut, Russian  
“dressing”

Whisky: **THE SPICE TREE** - full-bodied, rich and spicy, with notes of cardamom, clove, orange peel and a lasting finish

## THIRD COURSE

***Roasted Venison***  
chestnut potato terrine, black garlic, honey turnip

Whisky: **PEAT MONSTER**—smoky and complex, with bacon smoke and cocoa

## FOURTH COURSE

***Soft Chocolate***  
Malt ice cream, gianduja, olive oil

Whisky: **ORANGERIE**—sweet malt whisky infused with fresh orange zest, cassia bark and clove

