

ASW Distillery Whiskey, Charcuterie & Cheese Pairing Wednesday, January 22nd 2020

Whiskey, Cheese & Charcuterie with Michael, Kelly & Jim at the ASW Distillery. 3 Whiskey's, 3 Cheeses & 3 cured meats paired together for a fun night! With 2 bonus cheese boards featuring Dorothy's Comeback Cow & Keep Dreaming paired up with Charcuterie as well. With a special additional pairing with Rustic Bakery Flatbreads and Effie's Homemade Pecan Nutcakes with Wildflower Honey

1st Pairing

Fiddler Bourbon with Haystack Mountain Gold Hill 12 Month Aged Goat Cheese & Principe Fennel Salami and Rustic Bakery Sourdough Flatbread Olive Oil & Sel Gris

2nd Pairing

Duality Double Malt with Cypress Grove Chevre Lamb Chopper & Principe Prosciutto di Parma with Rustic Bakery Sourdough Flatbread Rosemary & Olive Oil

3rd Pairing

Resurgens Malted Rye with Cowgirl Creamery Mt Tam Organic Cow's Milk Bloomy Rind Cheese & Principe Dry Salami Prosciutto Italiano with Effie's Homemade Pecan Nutcakes with wildflower honey



1st Cheeseboard

Dorothy's Comeback cow's milk bloomy rind cheese & Principe Prosciutto di San Daniele

2nd Cheeseboard

Dorothy's Keep Dreaming cow's milk bloomy rind cheese & Principe Hot Soppressata

