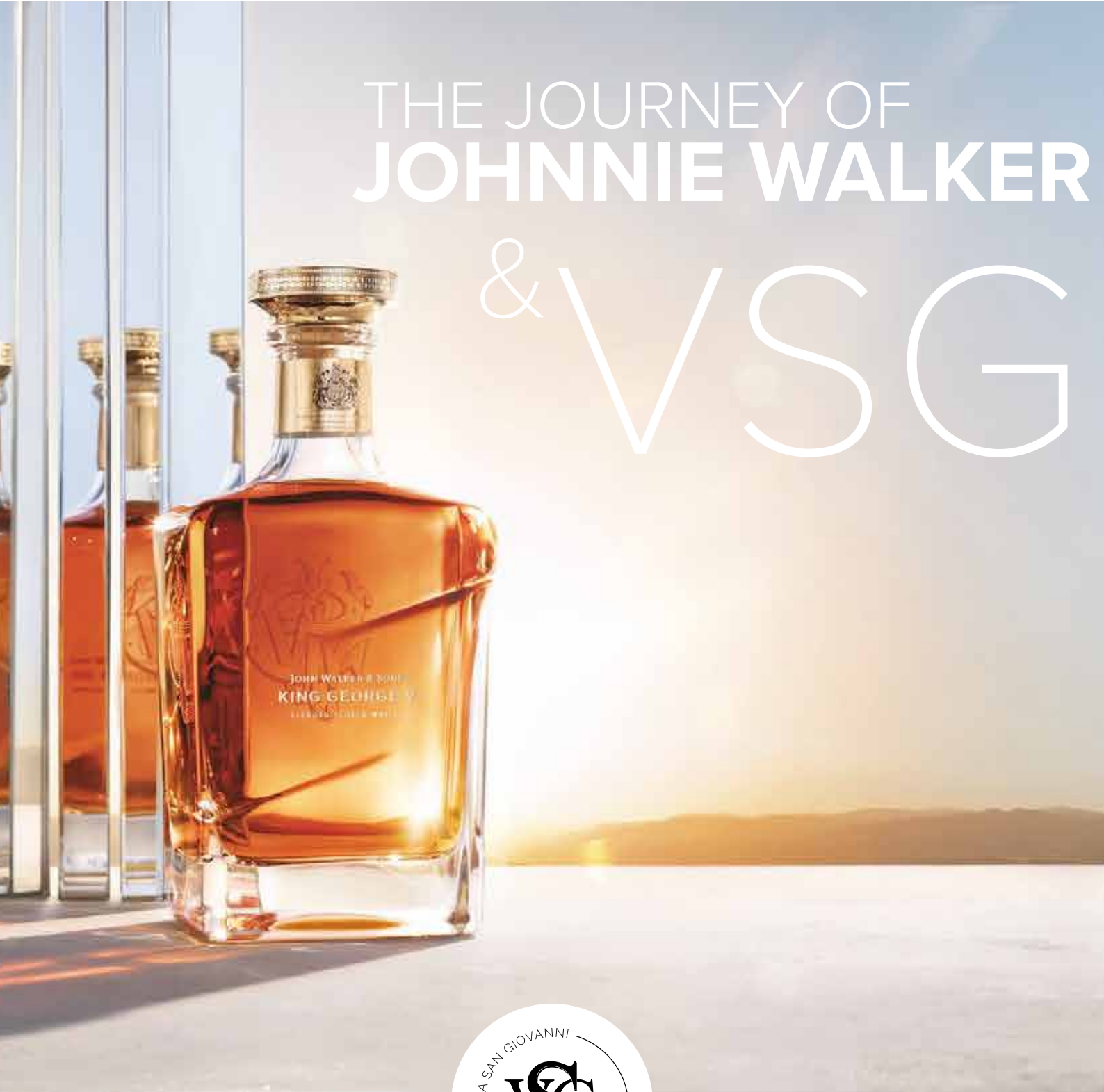


JET LOUNGE

SAVOR THE ART OF WHISKY AND CIGARS

THE JOURNEY OF JOHNNIE WALKER

& VSG



THE PAIRINGS

THE JOURNEY OF WALKER AND VSG – A JET LOUNGE EXCLUSIVE EVENT

Join us for a captivating evening where the heritage of Johnnie Walker Scotch whisky blends seamlessly with the finesse of Italian cuisine. Our exclusive whisky pairing event features a meticulously selected six-course menu, each dish paired with a distinct Johnnie Walker label, from the vibrant Blonde to the luxurious King George V. Experience the harmony of flavours in perfectly sized portions, designed to highlight the unique characteristics of each whisky alongside Italian-inspired culinary creations. Our experts will guide you through the tasting experience, offering insights into the art of pairing. This event is an extraordinary opportunity for both whisky lovers and culinary enthusiasts to indulge in a journey of taste and discovery. Don't miss this unique blend of tradition and taste, reserve your spot for an unforgettable evening of sophistication and flavour.

1. Johnnie Walker Blonde - Aperitivo: Citrus and Herb Marinated Olives

Johnnie Walker Blonde is known for its light, sweet, and vibrant flavour profile, making it an excellent match for a citrusy and herbaceous start. The citrus notes in the marinated olives will complement the whisky's zesty character, while the herbal undertones will mirror its subtle complexity. This pairing sets a refreshing and welcoming tone for the evening.

Characteristics to Look For: Attendees should note the way the Blonde's sweet, fruity notes are elevated by the citrus in the olives, and how the herbal nuances of both the olives and the whisky intertwine to create a harmonious beginning.

2. Johnnie Walker Black - Primo: Wild Mushroom Risotto

The iconic smoky flavour of Johnnie Walker Black pairs wonderfully with the earthy, umami-rich qualities of a wild mushroom risotto. The creamy, comforting texture of the risotto softens the whisky's smokiness, creating a beautifully balanced taste experience.

Characteristics to Look For: Look for the smoky and peaty notes of the Black Label to be complemented by the earthiness of the mushrooms, with the risotto's creaminess offering a smooth counterbalance.

3. Johnnie Walker Gold - Secondo: Pan-Seared Scallops with Saffron Risotto

Scallops offer a rich, sweet taste and a wonderfully tender texture, making them a luxurious choice for pairing with Johnnie Walker Gold. The saffron risotto brings creamy, aromatic elegance to the dish, ensuring the pairing maintains its intended opulence and depth.

Characteristics to Look For: The sweetness of the scallops alongside the creamy, aromatic saffron risotto should perfectly complement the velvety, honeyed characteristics of the whisky, highlighting its luxurious profile.

4. Johnnie Walker Green - Contorno: Roasted Vegetables with Pesto Genovese

The Green Label, known for its malty depth and the slight smokiness, pairs well with the rustic charm of roasted vegetables. The fresh, basil-driven pesto complements the whisky's green and earthy notes, enhancing its natural vibrancy.

Characteristics to Look For: The freshness of the pesto should bring out the Green Label's vegetal and earthy qualities, with the roasted vegetables providing a hearty backdrop that showcases the whisky's complexity.

5. Johnnie Walker Blue - Formaggio: Gorgonzola Dolce with Honeycomb

The exquisite smoothness and layered flavours of Johnnie Walker Blue demand a pairing that is both bold and refined. Gorgonzola Dolce, with its creamy texture and mild blue cheese tang, drizzled with honeycomb, matches the whisky's richness and complements its velvety character.

Characteristics to Look For: The creamy, piquant flavour of the cheese against the silky, floral, and sweet notes of the Blue Label, with the honeycomb adding a texture and sweetness that elevates the whisky's complexity.

6. Johnnie Walker King George - Dolce: Chocolate Amaretto Tiramisu

The luxurious and rare King George V edition, with its rich, powerful flavours and undeniable smoothness, pairs perfectly with a decadent, chocolate-amaretto version of tiramisu. The chocolate's depth and the amaretto's almond notes echo the whisky's opulent and complex profile.

Characteristics to Look For: The layers of the tiramisu should highlight the King George's nuanced spectrum of flavours, from dark chocolate notes to the subtle nuttiness, with each sip revealing more depth and harmony.

This menu guides diners through a sensory journey that celebrates the fusion of Italian culinary art with the heritage of Johnnie Walker whiskies. Each course is designed to prepare the palate for the next, ensuring a memorable and cohesive dining experience.

THE CIGAR

To conclude the evening, you will enjoy a Guantanamera Cristales cigar, a Cuban delight recognized for its mild to medium profile, making it suitable for both new and experienced smokers.

These cigars, praised for their smooth draw and light Cuban essence, offer an excellent value, combining quality and affordability. They are particularly well-matched with the Johnnie Walker Gold or Blue Labels, whose honeyed and velvety notes complement the cigar's straightforward, enjoyable smoke. This pairing embodies the elegance of Cuban cigar craftsmanship, providing a fitting end to our gastronomic journey, ensuring the night concludes on a note of refined simplicity

