

# Single Malt & Cigars

The **Glenlivet** lights up the night

story and photos by Richard Carleton Hacker

When you take a restaurant that's only been open for 18 months and add a single malt scotch that's been around for 185 years, something magical happens. And while David Copperfield can make a 747 jet disappear, Flemming Larsen, owner of Larsen's Steakhouse in

Encino, California, can perform a feat even more meaningful to readers of this magazine. He can take what might otherwise be a slow night and completely fill his outdoor patio with customers.

The secret is simple. Have a single malt and cigar dinner. First you need a smokeshop like

Joey's Cigar Lounge (also of Encino) to provide cigars. Then feature a single malt from the world's oldest legally operating distillery—The Glenlivet. It also helps if you have a knowledgeable brand ambassador like Pernod Ricard's Rick Edwards to regale your customers as five presentations of The Glenlivet are poured, each paired perfectly with a different course.

"I've done wine pairings before but I've never done anything with single malt," said Larsen's Assistant General Manager Nigel Davenport. "This was a more of a challenge, but we carry the complete range of The Glenlivet, and I wanted to showcase our menu."

For starters, the fruity vanilla of the 12 Year Old embraced the applewood-smoked bacon-wrapped shrimp, and the mango and lemon from the 15 Year Old French Oak Reserve was a perfect match for the caramelized candied pecans dotting the pear salad. Rick cautioned guests about the cask strength Nàdurra, which I poured over my



**Southern Wine & Spirits Division Manager Bruce Fredine, Pernod Ricard Brand Ambassador Rick Edwards and Larsen's Steakhouse President Flemming Larsen get into The Glenlivet spirit.**



**This informative display greeted Larsen's Cigar Night customers as they entered the open air patio.**

crab cakes and flambéed with my cigar lighter. The complexity of the bourbon, sherry, and traditional casks of the 18 Year Old worked with both the filet mignon and the salmon entrées, while the elegantly light chocolate mousse was made for the creamy butterscotch of the Archive 21 Year Old. Indeed, this Glenlivet night was no illusion. ■■



**THE TASTING PANEL  
Publisher and Executive Editor Meridith May fires up at Larsen's Steakhouse on The Glenlivet Cigar Night.**