

SCOTCH TASTING MENU

\$75.00 PER PERSON PLUS TAX AND GRATUITY

FIRST COURSE

TUNA CARPACCIO

Seaweed Salad, Pickled Ginger, Whiskey Barrel-Aged Soy Sauce

THE BALVENIE

SECOND COURSE

BLOOD ORANGE AND DUCK CONFIT SALAD

Artisanal Greens, Blood Oranges, Cucumber, Tomato, Red Onion, Smoked Walnuts, Pulled Duck Confit, Blood Orange Vinaigrette

DALWHINNIE 15

THIRD COURSE

ROASTED SALMON

Black Lentils, Lemon Grilled Asparagus, Herb Roasted Tomatoes, Shaved Fennel

OBAN 14

FOURTH COURSE

7OZ BONE-IN FILET

Truffle And Bacon Twice-Baked Potato, Candy Glazed Heirloom Carrots, Hen Of The Woods And Trumpet Mushrooms, Herb Butter

MACALLAN 18

DESSERT

CHOCOLATE MOUSE DUO

White And Milk Chocolate Layered Mousse,
Dark Chocolate Ganache, Orange Gelee

LAGAVULIN 16



Consuming raw or under-cooked meats, poultry, seafood or eggs may increase your risk of food-borne illnesses.

Hamilton

