



Scotch DINNER

DECEMBER 15, 2022 | 6:00 - 9:00 PM

BISON TARTARE

Quail Egg, Caper Berry, and Lavosh

Penicillin Cocktail

FRISÉE SALAD

Mushrooms, Roquefort, Fried Prosciutto, and Truffle Vinaigrette

Talisker 10 year

COCONUT CURRY CREME ISRAEL COUSCOUS

Scallop, Toasted Macadamia Nuts, and Pickled Vegetables

Balvenie 14 Year Caribbean Cask

SEARED DUCK

Caramelized Chicory, Root Vegetables, and Orange Glaze Vinaigrette

Macallan 12 Year Double Cask

COLD SMOKED SNAKE RIVER FARMS STRIPLOIN

Seared Foie Gras, Confit Potatoes, Pommes Maxim, Balsamic Fig Demi, and Cipollini Onion

Laphroaig 10 Year

DARK CHOCOLATE LAYERED TERRINE

Candied Orange and Chocolate Tuile

Rusty Nail Cocktail

