

## WHISKEY APPRECIATION DINNER

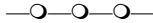


### SEARED SEA SCALLOP

green pea purée, Northern Divine organic sturgeon caviar, crème fraîche

### *SAMA KAKUTERU*

Suntory 'Toki' whisky, mint leaves, simple syrup, lime juice, egg white

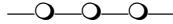


### FOIE GRAS TORCHON

Bartlett pear, pomegranate, toasted brioche

### *GLENMORANGIE*

'Nectar d'Or' Sauternes Cask 12yr, Highland, Scotland



### WILD SOCKEYE SALMON ROULADE

Dungeness crab mousse, beurre rouge

### *ST. GEORGE*

'Baller' California, USA



### BOURBON-MAPLE GLAZED CANADIAN PRIME FILET

lyonnaise potatoes and charred asparagus

### *COLONEL E.H. TAYLOR*

'Small Batch' Kentucky, USA



### POMME TARTE TATIN

vanilla bean ice cream

### *THE MACALLAN*

'Harmony Collection Rich Cacao' Speyside, Scotland

285.00 per person  
exclusive of tax & gratuity