

Whisky Appreciation Dinner

SEARED SEA SCALLOP

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

SAMU KAKUTERU *our own creation, a SUNTORY 'TOKI' Japanese Whisky Sour*

TOURCHON FOIE GRAS

Bartlett pear, pomegranate relish, toasted brioche

GLENMORANGIE *'Nectar d'Or' Sauternes Cask 12 year, Highland, Scotland*

WILD SOCKEYE SALMON ROULADE

Dungeness crab mousse, beurre rouge

OKANAGAN SPIRITS *Laird of Fintry Single Malt Whisky, British Columbia, Canada*

BOURBON-MAPLE BRAISED CANADIAN PRIME SHORT RIB

Parisienne potatoes, baby root vegetables

COLONEL E.H. TAYLOR *'Small Batch' Bourbon, Kentucky, USA*

POMME TARTE TARTIN

classic apple tart, vanilla bean ice cream

MACALLAN *'Ruby' 1824 Series, Speyside, Scotland*

275.00 per person

exclusive of tax & gratuity