

Scotch Dinner

Friday, January 13, 2017

First Course

Chocolate Shrimp

Seared Shrimp in an Orange & Sherry Reduction & Bitter Chocolate
High West Campfire Whiskey

Second Course

Pheasant Confit

Breast of Pheasant Braised in Duck Fat, Served with Brown & Wild Rice
Puffed Crisps, Arcadia Salad Greens, Citrus Vinaigrette
Brenne French Style Single Malt Whiskey

Third Course

Lamb Lollipops

Australian Lamb Racks Seared & Served with Walnut Pesto,
Roasted Brussel Sprouts
Glenmorangie "Lasanta" 12 Year Single Malt Scotch

Fourth Course

Venison Strip Loin

Smoked, Roasted Venison Strip Loin with Gorgonzola Pasta
Benromach "Speyside" 10 ear Single Malt Scotch

Fifth Course

Chocolate Tres Leches