



Amuse

Oyster on the Half Shell with Botanist 22 Tonic Seafoam

Salad

Endive. Pear. Buttermilk Blue Cheese. Watercress. Toasted Walnuts.

Pairing:

Port Charlotte 10yr. Roasted Grape-Oyster Mushroom Cordial. Quince Ice.

Fish

Gin Cured Salmon. Roasted Carrots. Coriander. Herbs.

Pairing:

Bruichladdich Classic Laddie. Ginger. Burdock. Honey. Lemon. Octomore 13.1 Injection.

Main

Roast Squab. Crispy Potato. Grilled Napa Cabbage. Scotch Squab Jus.

Pairing:

Bruichladdich Islay Barley Rockside Farm Unpeated Single Malt

Dessert

Apple Crumble. Brown Sugar Shortbread. Apple Butter. Pecans.
Cinnamon Chiboust. Butterscotch.

Pairing:

Remy 1738, Bruichladdich Drambuie
