

THE DALMORE

Experience

CANAPÉS

Porcini Gougere | Mushroom Mousse | Prosciutto
Bone Marrow | Honey Whiskey Biscuit | Blackberry Preserve

The Dalmore Aged 12 Years Sherry Cask Whiskey Sour

ORA KING SALMON

Squid Ink Tagliatelle | Sea Truffle Foam
Slivered Asparagus Tips | Caviar

The Dalmore Port Wood Reserve

MUSHROOM & WALNUT AGNOLOTTI

Caramelized Onion & Gouda Stuffed Morel
Black Truffle | Burnt Onion Consommé

The Dalmore King Alexander III

SMOKED VENISON, RED FRUITS & LEAVES

Venison Loin | Pickled Beetroot | Fermented Red Cabbage Gel
Salsify Root | Macerated Blackberries

The Dalmore Cigar Malt Reserve

APPLE WHISKEY

Caramelized White Chocolate Mousse | Candied Whiskey Granola
Caramel Cremeux | Poached Apple

The Dalmore Aged 15 Years