

# First Course OAKLEAF SALAD

lemon and vanilla herb vinaigrette, focaccia crostini, burrata cheese, pickled beets, candied almonds

Dalmore Single Malt 12 Year

# Second Course ROASTED CHICKEN ROULADE

chestnut velouté, smoked wild mushrooms, chard shallots, crème fraiche

Dalmore Sherry 12 Year

## Third Course

## **BRAISED BOAR SHANK**

yuca puree, wild berry demi-glace, pickled strawberries

Dalmore Port Wood Reserve

Dessert

### CHOCOLATE AND HAZELNUT "CIGAR"

chocolate mousse, hazelnut Giandjua, vanilla foam

Dalmore Cigar Malt