

THE WINERY

RESTAURANT & WINE BAR

Scotch & Cigar Dinner

Thursday, October 19, 2017

Featuring:



Beginning

Yellow Peach-Apple Wood Smoked Bacon & Micro Arugula Flatbread
Smoked Trout Rilette on Grilled Baguette

10 yr. Macallan

2nd Course

Crispy Skin Coho Salmon
Beluga Lentil-Smoked Ham Hock Ragout
Roasted Butternut Squash Coulis

12 yr. Macallan

3rd Course

Roasted Kurobuta Pork Belly
Roasted Pecan-Mascarpone Cheese Farrotto
Wilted Garlic-Baby Kale and Apricot-Thyme Essence

15 yr. Macallan

Main Course

Sherry Smoked Brandt Beef Flat Iron
English Pea-Shimeji Mushroom Fricassee, Shallot Onion Rings
Cognac-Rosemary Sauce

25 yr. Macallan

Dessert

Chocolate S'mores Petits Fours