

# Worman House BISTRO

## MACALLAN DINNER

March 2<sup>nd</sup>, 2022

5:00 p.m. Reception | 6:00 p.m. Dinner

195 *per person*

### PASSED HORS D'OEUVRES

#### Braised Short Rib Empanada

*Guava Gastrique*

#### Seared Ahi Tuna

*Deviled Egg, Marinated Potato, Olive Tapenade*

#### Pommery Crusted Lamb Lolli-Chop

*Lemon Garlic Aioli*

*(Welcome Cocktail-In Like a Lion)*

### FIRST COURSE

#### Triple Cream Brie Brulé

*Blood Orange Poached Apricots, Rosemary Almond Butter, Honey Bloomed Mustard Seeds, Toasted Fruit Brioche*  
*(Macallan Double Cask 12 & Macallan Sherry Oak 12)*

### SECOND COURSE

#### Smoked Scottish Haddock & King Crab

*Potato Anna, Butter Poached Leeks, Vanilla Golden Raisins, Meyer lemon Beurre Blanc,*  
*(Macallan Double Cask 15)*

### THIRD COURSE

#### Oak Smoked Venison Loin

*Croquette Potatoes, Tart Cherry Gastrique, Dew Berry & Date Jus, Carrot Puree, Glazed Root Vegetables*  
*(Macallan Sherry Oak 18)*

### DESSERT

#### Vanilla Poached Pear & Chocolate

*Cinnamon Chantilly, Chocolate Frangipane, Candied Kumquats*  
*(Macallan Harmony)*

