

Whisky Festival Five Course 2012
Balvenie Distillery Dinner

1st Course

Veal Tongue and Honeycomb Tripe
Cippolini Onions, Fava Bean Puree

2nd Course

Pressed Lamb Neck Pave
Chantrelle Mushroom Ravioli, Gilled Leeks
Turnip and Butter Emulsion

3rd Course

Braised Smoked Pork Jowl
Steel Cut Oat and Squash Porridge
Swiss Chard, Quince Demi Glace

4th Course

Roasted Elk Ribeye
Bordelaise Sauce, Yukon Gold Potato Confit
Candy Cane Beets, Roasted Carrot Puree

5th Course

Flourless Dark Chocolate Cake
Caramelized Banana Mousse
Cashew Brittle