

## Glenmorangie Dinner Menu

### Amuse Bouche

#### **Coriander-Crusted Crispy Pork Belly**

Black Truffle Goat Cheese Quenelle, Gooseberry Compote, Frisée, & Fennel Dust

[Glenmorangie Quinta Ruban](#)

### First Course

#### **Pan-Seared Diver Scallop**

Aged Balsamic Reduction, Strawberry, Lemon Beurre Blanc,  
Crispy Sweet Potato Allumettes & Micro Greens

[Glenmorangie 10 year](#)

### Second Course

#### **Warm Wild Mushrooms & Romaine & Boston Lettuce Salad**

Shiitake, Trumpet, and Crimini Mushrooms, Caramelized Shallots,  
Roasted Yellow Beets, Shaved Manchego Cheese,  
Warm Sherry Vinaigrette & Crispy Prosciutto de Parma

[Glenmorangie 18 year](#)

### Third Course

#### **Pan-Roasted Chilean Seabass**

Prince Edward Mussels, Celeriac Root, Granny Smith Apples,  
Chives and Dijon & Fish Nage

[Glenmorangie Nectar D'Or](#)

### Fourth Course

#### **Coffee-Crusted Colorado Lamb Chop**

Thyme-Scented Cauliflower Gratin, Roasted Parsnip, Fig & Port Demi Reduction  
& Garlic Confit Heirloom Cherry Tomatoes

[Glenmorangie Lasanta](#)

### Dessert

#### **Banana Walnut Bread Pudding**

With Glenmorangie Caramel & Dark Chocolate Drizzle