

SER

STEAK + SPIRITS



The Dalmore Scotch Dinner passed

12 year

oyster | *meyer lemon, parmesan, parsley* |

liver | *chicken liver pate, grilled crostini, pickled red onion* |

veal | *foraged mushroom, pickled radish* |

starter

15 year

seabass | *miso glaze* |

2nd

18 year

duck 3 ways | *foie mousse, confit leg, seared breast* |

intermezzo

fizzy plum sorbet

3rd

25 year

scallops | *bacon vinaigrette, corn cake, gremolata* |

4th

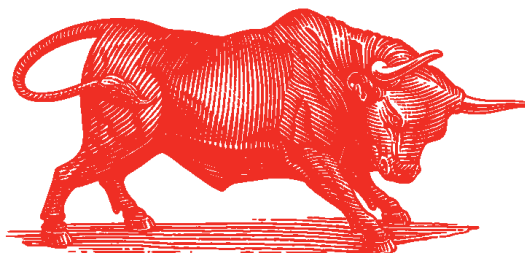
cigar malt reserve

lamb | *burnt honey, mint pea puree* |

entrée

king alexander III

elk | *double chop, truffled potatoes, bordelaise* |



CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
PARTIES OF 8 OR MORE WILL HAVE AN AUTOMATIC TWENTY PERCENT SERVICE CHARGE ADDED TO THEIR CHECK

Mike Shetsky | Executive Chef | *Joe Garza* | Executive Pastry Chef |