

# The Chef's

— T A B L E —

## AN EVENING WITH FINE WHISKY

# MENU

### FIRST COURSE & OBAN 14 HIGHLAND WHISKY

SCOTTISH SALMON. SMOKED PEA VELOUTE.  
GORGONZOLA. WALNUT HUMMUS. KOREAN BBQ.

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### SECOND COURSE & CARDHU SPEYSIDE MALT

“ROAST” CHICKEN. SOUS VIDE. CAULIFLOWER. CASHEW.  
APPENZELLER. APRICOT.

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### MAIN COURSE & TALISKER INTRODUCTION TO PEAT

SPRING LAMB. CHARRED AUBERGINE. RAS EL HANOUT.  
WHEAT SALAD. PISTACHIO. SMOKED PEAT JUS.

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### DESSERT & PEAT LAGAVULIN

CHOCOLATE FROM VENEZUELA. DARK CHOCOLATE  
DELICÉ. HAZELNUT PARFAIT. BUTTERSCOTCH. SOIL.  
LAGAVULIN GELATO.

**GEMELLI**  
— LA FAMIGLIA PRIMA —

**DIAGEO**