

“Royal Glenmorangie”

Scotch and Stuff Dinner

January 29, 2022—6:00PM—9:00PM

\$150.00 per person not including tax and gratuity

Call 808-930-3263 for reservations and more information

Course aon—

From Our Meat Curing Chamber -

Head Cheese, Capicola, Spanish Chorizo, Salami, Lardo, Grilled Bread

Jacobite Ale Scotch Ale—Traquair Brewery

Course dha—

Housemade Pappardelle Pasta, Wild Boar Ragout, Local Mushroom,

Cocoa, Glenmorangie Broth, Gremolata

Glenmorangie 10 Year Old Malt Whisky

Course tri—

Boar Loin “Alentejana”, Baby Clams, Pickled Cauliflower

Cilantro, Parsley, Quinta Ruban Butter Broth

Course ceithir—

Spicy Linguisa Sausage, Kona Lobster, “Neeps & Tatties” Puree,

Browned Butter Bernaise

Glenmorangie Quinta Ruban Malt Whisky

Course coig—

Sticky Toffee Malasada Pudding, Scotch-Burnt Butter Gelato,

Roasted Macadamia Nut Shortbread

Glenmorangie Signet Malt Whisky

