

THE
**BLACK
SWAN**

THE BALVENIE WHISKY PAIRING MENU

Amuse Bouche

HOKKAIDO SCALLOP TARTARE
crispy quinoa, citrus dressing

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Potage

BISQUE DE HOMARD
traditional bisque served with half maine lobster
The Balvenie Caribbean Cask Aged 14years old

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Entrée

NZ YOUNG LAMB RACK
rosemary jus, smoked eggplant caviar
The Balvenie Doublewood Aged 12years old

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Intermezzo

LEMON & LIME SORBET

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Releve

DRY AGED 75 DAYS RIBEYE
morel jus, cauliflower hummus
The Balvenie Doublewood Aged 17years old

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Dessert

DARK CHOCOLATE DOME
valrhona guanaja, vanilla crème, seasonal berries
The Balvenie Portwood Aged 21years old