

# THE DALMORE WHISKY CHEFS TABLE DINNER

## MENU & PAIRINGS

### Course 1 – Amuse-Bouche

Scallop Crudo with Seville Orange Gel, Vanilla Salt, Micro Shiso  
Paired with The Dalmore 12-Year-Old whisky smash cocktail

The Dalmore 12 YO, Seville orange, vanilla, and spice notes enhance the sweet, delicate scallop; citrus gel amplifies brightness, while vanilla salt reflects the soft honeyed finish.

### Course 2 – Entrée (Fish)

Miso-Glazed Toothfish, Enoki, Pickled Nashi Pear  
Paired with The Dalmore 15-Year-Old

Umami miso glaze pairs with The Dalmore 15 YO tropical fruit and spice; cinnamon-soy butter matches the warm spice notes, and pickled pear brings lift against the richness.

### Course 3 – Meat (Main)

Crispy Duck Maryland, Citrus Slaw, Pedro Ximénez Molasses Glaze  
Paired with The Dalmore 18-Year-Old

The Dalmore 18 YO, rich dark chocolate, coffee, and orange notes meld with the molasses glaze's sweetness and duck's richness, while citrus slaw cuts through the fat and brightens the palate.

### Course 4 – Meat (Main)

Charcoal-Grilled Wagyu Striploin, Smoked Potato Purée, Cacao Nib Jus, Chili Crunch  
Paired with The Dalmore Cigar Malt Reserve

The Dalmore's deep chocolate and spice notes pair naturally with cacao nib jus.

Smoked potato purée mirrors the whisky's warm, smoky complexity.

Chili crunch adds a bright, lingering heat that keeps pace with The Dalmore's full body.

### Course 5 – Dessert

Manchego & Triple Cream Brie, Port-Soaked Fig, Walnut Bread, Honeycomb, Candied Citrus Peel  
Paired with The Dalmore 21-Year-Old

The Dalmore 21 YO, roasted walnut, marzipan, and rich dried fruit notes harmonize with the nutty cheese, sweet figs, and honey; candied citrus lifts the finish.

