



Join Us and Meet Dr. Tom Turner, Master of Whisky
August 5, 2015

Kualoa Oysters and Bacon

Talisker "10 year" Islay, Scotland
(Single Malt Scotch)

Miso Glazed Tilapia & Unagi

Johnnie Walker, "Black Label" Scotland
(Blended Scotch)

Hudson Valley Foie Gras and Clams

Black Bean Lemongrass Sauce
Dalwhinnie, "15 year", Highland, Scotland
(Single Malt Scotch)

Char Siu Pork "Won Ton"

Dried Shrimp, Scallop and Ham Broth
Oban, "14 years", Highland / Coastal, Scotland
(Single Malt Scotch)

Spiced Rubbed Kalua Ni'ihau Braised Lamb

Charred Corn, Grilled Onion Tomato Relish, Honey Kochu Jang Barbeque Sauce, Tortilla, Cilantro, Shiso
Bulleit Bourbon, Kentucky, United States of America

Butterscotch Pudding

Pumpkin Spiced Cake, Whisky Caramel, Crown, "Reserve", Vanilla Ice Cream
Crown Royal "Reserve", Canada

\$135 per person (inclusive of beverage pairings)

A la carte menu will also be served.

Reservations: (808)949-2526