

Whisky Dinner

In partnership with Lion

Whisky cured gravlax of salmon

It's own caviar | lemon gel | crème fraîche | rye lavosh
Lowland Glenkinchie 12 yrs

Pan roasted breast of duck

Artichoke crisps, puree | citrus pomegranate dressing
Speyside Cragganmore 14 yrs

Seared scallops

Charred corn | lime crema | honey lacquered prosciutto
Highland Dalwhinnie 15 yrs

Slow cooked rump of lamb

Barley orzotto | parsnips | carrots | green herb chimi
West Highland Oban 14 yrs

Dark Chocolate Tart

Drunken whisky ice cream | salted caramel and apple compote
Caol Ila 12 yrs

S O F I T E L
QUEENSTOWN HOTEL & SPA

