
Steak 954 presents



THE
DALMORE™
HIGHLAND SINGLE MALT SCOTCH WHISKY

Whisky Dinner

OCTOBER 24TH, 2024

Amuse

SCOTCH QUAIL EGG
cherry mostarda

PAIRING: DALMORE 12

1st Course

ORA KING SALMON TARTARE
olives, smoked almond, heirloom tomato chip, crispy capers

PAIRING: DALMORE 14

2nd Course

BONE MARROW CAPPELETTI
rare filet, black truffle, horseradish, consommé

PAIRING: DALMORE 15

3rd Course

ROASTED ROULADE OF PHEASANT
caramelized turnips, chanterelles, pickled mustard seeds, sherry jus

PAIRING: DALMORE KING ALEXANDER

4th Course

DUO OF BEEF
seared dry aged strip, braised short rib, salsify, red wine pearl onions, candied citrus

PAIRING: DALMORE CIGAR MALT

Dessert

CHOCOLATE HAZELNUT TART
chocolate tart, hazelnut cremeux, hazelnut praline, scotch caramel

PAIRING: DALMORE 18

Executive Chef Matthew Kreider

