

*Willard Hall
Whiskey Dinner*



Reception

ROASTED SHRIMP CHORIZO SKEWERS

GRILLED STRIPLOIN

CARAMELIZED ONION MARMALADE, CROSTINI

TRUFFLE POTATO CROQUET

Glenmorangie Original Cocktail

Dinner

PAN-SEARED NEW ENGLAND SCALLOP SALAD

MACHE, CANDIED PECANS, APPLEWOOD SMOKED BACON

ORANGE COULIS, BALSAMIC GLAZE

Woodinville Bourbon

BUTTER-POACHED MAINE LOBSTER

BRAISED SAVOY CABBAGE, BACON, WILD MUSHROOMS

WHISKEY LOBSTER SAUCE

Glenmorangie Nectar d'Or

BLACK ANGUS BEEF TENDERLOIN

SMOKED CARROT PUREE, FONDANT POTATO

DEMI-GLACE SAUCE

Ardbeg Uigeadail

Dessert

PASTRY CHEF SABRI UZUN SPECIAL

Glenmorangie Signet

