

PELICAN GRILL & BAR

JOHNNIE WALKER SCOTCH WHISKY DINNER
OCTOBER 10, 2019 | 6:30 PM

CANAPÉS

KUMAMOTO OYSTER

rusty nail mignonette

DUCK RILLETTES CROQUETTE

point Reyes fondue

ROASTED PEAR EN CROUTE

vanilla, cinnamon, marcona almonds

*Chocolate Walnut Old Fashioned: Johnnie Walker White Walker,
Simple Syrup, Walnut Bitters, Chocolate Bitters, Orange Zest*

FIRST COURSE

“CHICKEN FRIED” QUAIL

activated charcoal waffle, quail egg, drambuie-wildflower honey gastrique

Johnnie Walker Black Label

SECOND COURSE

SMOKED YELLOWTAIL CRUDO

tsar imperial caviar, charred scallion pesto, candied hazelnut, beurre noisette crumble

Johnnie Walker Green Label

FOURTH COURSE

SNAKE RIVER FARMS WAGYU NEW YORK STRIP

kabocha squash, sunchoke gratin, fermented black garlic, lapsang souchong

Johnnie Walker Blue Label

DESSERT

DECADENT CHOCOLATE TRIO

walnut chocolate tart, spiced chocolate panna cotta & amaretto white coffee chocolate cake

*Have a Great Evening, Johnnie: Johnnie Walker Black,
Amaretto, Walnut Liqueur, Bitters, Lemon Twist*

\$180 per person (includes tax and gratuity)

For reservations, please visit pelicangrillnb.com