



# THE BALVENIE WHISKY DINNER

December 14, 2017

Reception at 6:00 pm | Dinner at 7:00 pm

## FIRST COURSE

### DUCK TERRINE

Radicchio Salad, Sweet Mustard and Dried Plum, Rye Croutons

*Balvenie 12 Year Old*

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## SECOND COURSE

### SMOKED TROUT RILLETTE

Scallion, Dill Crème Fraiche, Grilled Brioche

*14 Year Old Caribbean Cask*

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## THIRD COURSE

### COLORADO LAMB NOISSETTES

Celery Root, Charred Endive, Green Peppercorn Gastrique

*Balvenie 17 Year Old DoubleWood*

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## FOURTH COURSE

### BRAISED PORK CHEEKS

Chickpeas, Chorizo, Green Olive, Pumpkin Mostarda

*Balvenie 21 Year Old*

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## DESSERT

Assortment of *Petit Fours*

Michael Campbell  
Chef de Cuisine

David Laird  
The Balvenie Ambassador

*For Reservations, please call (949) 715-6420*