

ROBERT BURNS SUPPER

MONDAY, JANUARY 25TH, 2010



\$59.95

Plus tax & gratuity



APPETIZER

Cock-a-Leekie Soup

a traditional Scottish soup of chicken & leeks

Scottish Smoked Salmon with a Warm Potato-Chive Blini

served with red onion, capers, creme fraîche & chopped egg

P.E.I. Mussels served with Garlic Toast

steamed in lemon, garlic & white wine

~ Glenlivet 12 year Old ~

ENTREE

Pan Seared Shetland Isles Salmon

w/ Swiss chard, hazelnut potato gratin and a leek & parsnip broth

Grilled Fillet Mignon

w/ Dunsyre blue cheese butter, truffle potato cake & Drambuie glazed vegetables w/ a red wine reduction

Three Pepper Crusted Tuna

Served w/ a chanterelle mushroom, Ayrshire bacon & red lentil stew

Grilled Rib Eye

Served w/ horseradish shoestring potatoes and whisky caramelized onions & mushrooms

~15 year Old French Oak ~

DESSERT

~ Glenlivet 18 year Old ~

Sticky Toffee Pudding

with caramel sauce and fresh whipped cream

Cranachan

A traditional Scottish favorite of Scotch whisky folded into whipped cream and served with fresh berries and sprinkled with toasted oatmeal

Butterscotch Ice Cream Sandwiches

Tiny scoops of butterscotch ice cream between homemade shortbread cookies

~ Glenlivet Nadura ~

RESERVATIONS REQUIRED!

CALL 212-840-8413!