

# THE MACALLAN

## PAIRING MENU

### FIRST

#### HIRAMASA

*Coconut, Cucumber, Calabrian Chili, Ginger Fresno,  
Radish, American Caviar*

Harmony Collection Amber Meadow

### SECOND

#### GNOCCHETTI

*Pork Nduja Fricassee, Choucroute, Shishito Peppers*

Sherry Oak 12 Years Old

### THIRD

#### PRIME BEEF NY

*Caramelized Eggplant, Anson Mills Polenta di Riso,  
Preserved Black Truffles*

Double Cask 15 Years Old

### DESSERT

#### PAN CON CHOCOLATE

*Gianduja Crèmeux, Orange Infused Olive Oil, Candied  
Hazelnut, Honey Brioche Toast, Dark Chocolate Sorbet*

Harmony Collection Intense Arabica

### EVERY WEDNESDAY

6:00 PM - 9:00 PM

\$225 PER PERSON

+ applicable taxes & gratuities

Subject to availability. Applicable taxes & gratuities are not included. Menu items are subject to change without previous notice. Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please savor The Macallan responsibly.

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