

WHISKY TASTING DINNER

Featuring a 5-Course Chef's Menu

WEDNESDAY, MARCH 25

THURSDAY, MARCH 26

Limited to 30-35 Guests Each Night
\$120 Per Person

Amuse-Bouche

TEMPURA NORI TENDERLOIN TARTARE

Buffalo Trace Marinated Prime Beef, Wagyu Prosciutto,
Black Garlic Soy, Quail Egg Yolk Cream, Tobiko

First Course

TUNA CARPACCIO

Honey-Mustard Yuzu Aioli, Crispy Capers, Shallot Ash, Baby
Arugula, Baguette Crisp, Whipped Creme Fraiche

Pairing: **Weller 12 Year**

Second Course

BUTTER-POACHED LOBSTER TAIL

Lobster Bisque Brûlée, Asparagus, Ikura, Brioche Crumble

Pairing: **E.H. Taylor Small Batch**

Third Course

MISO-MAPLE PORK BELLY SKEWER

Crispy Garlic, Puffed Wild Rice, Parsnip-Apple Purée,
Micro Shiso

Pairing: **Elmer T. Lee**

Fourth Course

MANHATTAN STEAK

Koji Butter, Smoked Parsnip Purée, Wild Mushrooms,
Buffalo Trace Bone Marrow Bordelaise, Roasted Cauliflower

Pairing: **Stagg**

Fifth Course

MISO FLAN

White Chocolate, Salted Popcorn Crumble, Bourbon Caramel

Pairing: **Sazerac**

SLATE

MENU DESIGNED AND EXECUTED BY
OMAR ORTIZ &
SLATE CULINARY TEAM