



The WHISKY DINNER GLENTURRET

GLENTURRET IS SCOTLAND'S OLDEST WORKING DISTILLERY

FRIDAY, SEPTEMBER 26TH | 6:00 PM

1. The Glenturret Triple Wood

Paired with Alberta Benchmark Angus Beef Tartare, crispy capers & egg yolk

Why? The layered oak complexity of Triple Wood complements the rich marbling of Alberta Angus, while its spice balances the tartare's tangy capers.

2. The Glenturret 7 Year Old

Paired with Tuna Tataki, sesame, ponzu

Why? The whisky's soft smoke and citrus notes harmonize with ponzu's brightness, while its malty sweetness balances the umami of tuna and toasted sesame.

3. The Glenturret 10 Year Old

Paired with Alberta Beef Carpaccio, truffle aioli & shaved parmesan

Why? This whisky's subtle vanilla and dried fruit notes pair beautifully with the richness of truffle, enhancing the umami depth of aged Alberta beef.

4. The Glenturret 12 Year Old

Paired with Wagyu Dumpling, Alberta cabbage & miso broth

Why? Bold malt character stands up to the luxurious wagyu, while the miso broth harmonizes Scotland's savory notes with Alberta's hearty produce.

5. The Glenturret 30 Year Old

Paired with Modern Benchmark Filet Oscar – crab & béarnaise, chefs veg.

Why? Rare, refined, and complex – the 30YO's sherry richness marries perfectly with surf-and-turf decadence, making it a true showcase finale.

**The
GLENTURRET**
HIGHLAND SINGLE MALT
SCOTCH WHISKY



MODERN STEAK

— STEPHEN AVENUE —



WE ARE ABLE TO ACCOMMODATE MOST DIETARY RESTRICTIONS, INCLUDING GLUTEN & LACTOSE INTOLERANCE. PLEASE INQUIRE WITH YOUR SERVER. *
PLEASE BE ADVISED THAT CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. NOT ALL INGREDIENTS LISTED IN MENU DESCRIPTION