

Chez Roux

An Evening with Chef Michel Roux

08.10.24

A glass of Taittinger Brut Réserve

Mrs Bradbrook's Welcome Sablé

Past

Macallan Double Cask 12yo, Peach liquor, Mr. Black, Soda



Lobster Raviolo

VSOP Cognac, bisque, leek fondue

Kit's Coty Bacchus



Roast Yorkshire Grouse

Macallan whiskey pickled damsons, bread sauce

Savoy cabbage, Game chips

Cotes du Rhone Villages Shyrus



Roquefort

Port macerated figs, walnut and endive salad

Blandy's Duke of Clarence Rich, Madeira, Portugal



Praline and Chocolate

Hazelnut dacquoise, caraïbe mousse,

Macallan ice cream

Future

Macallan Sherry Oak 18, Oloroso sherry, Mandarin & Ginger,

Orange bitters

THE
MACALLAN

200
YEARS YOUNG

