CHEF'S SECRET GARDEN DINNER SERIES

WEDNESDAY, MARCH 22 | 6PM | CHEF'S KITCHEN | $110 PER PERSON

Join us for an exclusive, one-of-a-kind dining experience with Macallan Scotch. Explore fabulous food prepared family-style by Executive Chef Marcos Seville. Each course will be paired with the perfect whiskey that is sure to intensify and elevate your palate.

FIRST PAIRING

12-Year-Old Double Cask

Lambchetta | Spicy Tomato Gnocchi | Burbon Reduction

SECOND PAIRING

18-Year-Old Single-Malt Scotch Whisky

Duck Confit | Roasted Duck Breast | Crispy Potato Nest | Braised Kale Sprouts | Orange Cherry Gastrique

THIRD PAIRING

The Macallan Rare Cask

Vanilla Braised Pork Belly | Crisp Lemon Bread Pudding | Onion & Apple Brussel Sprout Hash

Roasted Parsnip Vinaigrette

DESSERT PAIRING

15-Year-Old Fine Oak

Cast Iron Cinnamon Chocolate Brownie | Ginger Gelato | Almond Glaze

RESERVATIONS CALL (480) 627-3161 OR EMAIL SAM.BARRAZA@OMNIHOTELS.COM

OMNI RESORTS
montelucia | scottsdale
WWW.OMNIMONTELUCIA.COM

The MACALLAN
HIGHLAND SINGLE MALT SCOTCH WHISKY