



SKYE LAND & SEA 120
OPTIONAL WINE FLIGHT 70

Smoked Trout: Fermented Potato, Keta, Pickled Dulse

Loch Dunvegan Crab: Brown Meat Ketchup, Kelp Tart

Loch Creran Oyster: Pickled Apple, Herring Ice-Cream

Eric Bordelet: Poire Granite, Normandy, France, 2022

7 Year Old Sourdough & Rye Breads: Land & Sea Butters

Steamed Lightly Pickled Mussels: Kohlrabi, Mussel & Lapsang Souchong Dashi, Dill

Jean-Paul Brun: Classic Chardonnay, Beaujolais, France, 2021

Loch Dunvegan Creel Caught Langoustine's: Smoked Mussel Emulsion, Steamed Asparagus, Dunvegan Shellfish Sauce

Alkina: 'Kin' Semillon, Barossa Valley, Australia, 2022

Double Hand Dived Sconser Scallops: Celery, Buckwheat, Heather Smoked Butter Sauce, Hazelnuts

Momento: Grenache Gris, Voor Paarderberg, South Africa, 2020

Master Stock Poached Duck: Sweet & Sour Sauce, Rhubarb

Thymiopolous: Xinomavro, Noussa, Greece, 2019

Vatten Croft Lamb: Braised Shoulder, Sour Cream, Nettle Pesto

Clos Des Fous: 'Grillo Canteros' Cabernet Sauvignon, Cachapoal Valley, Chile, 2015

Pine Needles Buds and Berries

Massolino: Moscato d'Asti, Piemonte, Italy, 2022

Rice Pudding Souffle: Mealie Ice-Cream, Ginger Beer & Rhubarb Sorbet, Rose

Schloss Volrads: Auslese, Rheingau, Germany, 2016