



AN EVENING
WITH MACALLAN

An evening of culinary storytelling
with Executive Chef
James Wambui

WELCOME & GOOD EVENING

WELCOME to an exquisite evening where the heritage of Macallan Whisky mingles with the enchanting beauty of Bermuda at Cambridge Beaches Resort & Spa's Turtle Cove. As the sun paints the sky with hues of pink and gold, each course of our meticulously crafted menu celebrates the spirit of Bermuda's hospitality coupled with the timeless elegance of Macallan Whisky.

Embark on a culinary journey that weaves tales of flavor and finesse through each pairing, creating not just a meal, but an experience to cherish. Let the ocean's whisper and the sunset's glow be your companions as we toast to good company, great food, and the unparalleled craftsmanship of Macallan.

Bon Appétit!



TONIGHTS COURSES

AMUSE- BOUCHE

WHISKY CITRUS CEVICHE

Yellowfin Tuna, Lime & Orange, Avocado,
Red Onion, Cilantro, Chili, Plantain Chips.

Macallan 12yo Double Cask Sour

FOIE GRAS TERRINE WITH APPLE RAVIOLI

Foie Gras Terrine, Apple Ravioli, Yogurt,
Dehydrated Yogurt Chips, Roasted Apple Puree

Macallan 12yo Sherry Cask

THYME-INFUSED DUCK BREAST

Duck Breast, Thyme, Cherry Whisky Sauce,
Parsnip Purée, Roasted Brussels Sprouts

Macallan 15yo Sherry Cask

LAMB SADDLE WITH CHANTERELLE

Lamb Saddle, Chanterelle Mushrooms, Spinach,
Potato, Lamb Neck Terrine, Whisky Glazed Carrots

Macallan 18yo Sherry Cask

MACALLAN HAZELNUT SNICKERS ENTREMET

Hazelnut Financier, Macallan Whisky Caramel,
Hazelnut Croustillant, Whipped Hazelnut Ganache,
Milk Chocolate Crémeux

Macallan 25yo Sherry Cask

TWO HUNDREND & EIGHTY DOLLARS