

**A CELEBRATION OF THE FINEST PRODUCE
SCOTLAND HAS TO OFFER**

ORKNEY KING SCALLOP

samphire & Mara seaweed butter sauce

ARGYLL SMOKED SALMON

gin pickled cucumber & horseradish

EAST LoTHIAN LOBSTER

saffron rouille & micro salad

TWEED VALLEY RACK OF LAMB

courgette, parmesan & basil

TASTE OF LANARK CHEESE

port poached figs & pear

BLACKBERRY CRUMBLE SOUFFLÉ

blackberry ripple ice cream

£80



DAKOTA
HOTELS

**BELOW IS A SELECTION OF WINES THAT WE HAVE CHOSEN TO
MATCH EACH DISH PERFECTLY**

POUILLY-FUMÉ, *Jonathan Pabiot, Loire Valley, France, 2014*

POUILLY-FUISSÉ, *Domaine Cornin, Burgundy, France, 2017*

BILLECART-SALMON BRUT, *Champagne, France, N.V.*

PINOT NOIR, *Little Beauty, Marlborough, New Zealand, 2017*

SANCERRE, *Domaine de la Rossignole, Loire Valley, France, 2018*

MOSCATO D'ASTI, *Michele Chiarlo, Piedmont, Italy, 2017*

£40