



Chef Farouk's Johnnie Walker Pairing Menu

Wednesday, February 22nd 6:00pm

Lead by Johnnie Walker Brand Representative, Victoria Bizzozero

\$95/guest

Before tax & gratuity

THE AMUSE

East Coast Oyster

cucumber sorbetto, rhubarb mignonette

Served with a Johnnie Walker Black Label Blood & Sand Cocktail

FIRST COURSE

Seared Foie Gras

poppy seed financier, raspberry gastrique, micro arugula

Served with Johnnie Walker Black Label

SECOND COURSE

Faroe Island Salmon

cider glazed, duet of parsnip & beet puree, baby carrots, baby parsnip, fried parsley

Served with Johnnie Walker Double Black Label

THIRD COURSE

Filet au Poivre

green potato mousseline, jumbo asparagus, maitake mushrooms, peppercorn sauce,
bone marrow hollandaise

Served with Johnnie Walker Green Label

FOURTH COURSE

Tart Chocolate Soufflé

guanaja, caramel gelato

Served with Johnnie Walker Blue Label

Please call STRIP by Strega at 617.456.5300 for event reservations