

# MCGREGOR DINNER MENU

## AUGUST FEATURE MENU

three course feature menu 29.

### SUGGESTED PAIRINGS

Liquidity 2012 Viognier, Okanagan Falls, BC Glass 10. Bottle 30.

Ayler Kupp 2008 Riesling Spatlese, Germany Bottle 32.

La Rimise de la Mordoree 2012 Rose, Vin de France Glass 9.50 Bottle 28.

Seven Terraces 2009 Pinot Noir, Marlborough, New Zealand Glass 10. Bottle 30.

Blue Mountain Reserve 2009 Pinot Noir, Okangan, BC Bottle 41.

### STARTERS

Seafood Chowder

8.

UC Classic Caesar Salad

Romaine Hearts, House Caesar Dressing, Reggiano Cheese & Rye Croutons 9.

Curly Endive Salad

Warm Bacon Mustard Vinaigrette, Apple, Focaccia Croutons, Hazelnuts & Soft Poached Egg 12.

Oven Baked Flatbread

Toppings Change Every Friday...Ask Your Server for This Week's Offering 12.

Walnut Crusted Goat Cheese

Smoky Tomato Vinaigrette & Grated Beet Salad, Black Olive Relish 12.

Miso Lime Baked Scallops

12.

### MAINS

Spaghettini alla Pomodoro

Pesto Grilled Prawns, Pesto & Freshly Grated Parmesan 17.

Parisian Gnocchi

Cherry Tomato, Baby Vegetables, Mushrooms & Green Beans, Toasted Hazelnuts,  
Goat Cheese & Lemon Cream, Basil Corn Puree 18.

Chef's Catch

Inspired By Our Local Fish Markets, Ask Your Server For Tonight's Feature 22.

Bacon Wrapped Pork Tenderloin

Brandied Cherry Glazed Pork Belly, Chili Fennel Pork Sausage, Summer Vegetable & Israeli Couscous  
Corn Puree & Chimichurri Sauce 24.

Grilled Beef Tenderloin

Oatmeal Crusted Beef Shoulder Pie, Glazed Baby Vegetables & Champ Potatoes, Red Wine Brazing Jus 26.

Southern Fried Chicken Breast

Chicken Leg Confit, Saffron Orzo Summer Succotash & Toasted Grains, Red Wine Peach Chutney, Chicken Jus 21.

Please inform your server of any dietary concerns or allergies. Most dishes can be altered...

 gluten-free

 vegetarian