

MCGREGOR DINNER MENU

JUNE FEATURE MENU

Warm Ricotta & Cherry Tomato Tart

House-Made Ricotta, Gorgonzola, Toasted Pinenuts, Endive Salad, Babe's Honey Drizzle

'Rumrunner' Sea Cider Glazed Pork Medallions

Green Beans, Charred Corn & Zucchini Succotash, Pomme Puree, Sour Cherry Compote

Strawberry Cheesecake

Rhubarb Sorbet

three course feature menu 29.

SUGGESTED PAIRINGS

UC Centennial Heather Ale 650ml Bottle 7.25

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

Trimbach 2009 Riesling AC Alsace, France Bottle 40.

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

Hubert Brohard 2009 AC Sancerre Rouge, France (Pinot Noir) Bottle 41.

STARTERS

Hot Smoked Maple & Gin Cured Salmon

Grilled Asparagus, Hard Boiled Egg, Rustic Greens, Apple & Pea Shoot Salad, Warm Bacon Tarragon Vinaigrette 12.

Chef's Daily Soup

Our Chef Selects Only the Finest Ingredients 6.

UC Classic Caesar Salad

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

Crispy Walnut Crusted Goat Cheese

Pickled Beets & Balsamic Pickled Chipolini Salad, Picholine Olive Relish & Roasted Emulsified Tomato Puree 12.

Potato Crusted Rare Ahi Tuna

Sweet & Sour Jicama, Avocado Lime Puree & Kabiyaki Sauce, Cucumber, Papaya, Peanut Brittle & Cabbage Salad 12.

Chicken Liver Parfait

Dijon Mustard, Sherry Vinegar Pickled Rhubarb & Rustic Salad, Toasted Baguette 10.

MAINS

Spaghettini alla Pomodoro

Pesto Grilled Prawns, Pesto & Freshly Grated Parmesan 16.

Chef's Catch

Inspired By Our Local Fish Markets, Ask Your Server For Tonight's Feature 21.

Vanilla Lavender Glazed Brome Lake Duck Breast

Pinenut, Roasted Goat Cheese & Green Bean Salad, Honey Roasted Carrot Puree, Sherry Vinegar Pickled Rhubarb 25.

Vegetarian Parisian Gnocchi

Cherry Tomato, Grilled Asparagus, Mushrooms & Peas, Basil Pesto & Goat Cheese Cream, Honey Roasted Carrot Puree 18.

Certified Black Angus Ribeye Roast

Green Peppercorn & Roasted Pepper Mushroom Sauce, Champ Potatoes & Grilled Asparagus 26.

Half Chicken 'Al Mattone'

Crispy Pork Belly, Baby Roasted Potatoes & Chipolini, Red Wine Mustard Gastrique & Basil Pesto 21.

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

 gluten-free

 vegetarian