McGregor Dinner Menu

January Feature Menu

Garlic Butter Baked Prawns
Grilled Baguette

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Vanilla & Lavender Duck Breast
Bacon & Caramelized Onion Lentils du Puy, Buttered Rutabaga Puree & Brussel Sprout Chiffonade,
Charred Blood Orange Puree

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Baked Chocolate Cheesecake
White Chocolate Refrigerator Cheesecake, Crème De Cassis Jelly

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three course feature menu 29.

Suggested Pairings

UC Centennial Heather Ale 650ml Bottle 7.25

Martins Lane 2011 Riesling, Okanagan B.C. VQA Glass 10. Bottle 30.
William Fevre Beauroy 2009 AOC Chablis Premier Cru, France Bottle 64.

Seven Terraces 2009 Pinot Noir Marlborough, New Zealand Glass 10. Bottle 30.
Dog Point 2006 Marlborough, New Zealand Bottle 70.

Starters

House Smoked Salmon
Fresh Horseradish, Blood Orange & Frisse Salad, Dark Rye Toast Points 14.

Crispy Chili & Fennel Crusted Goat Cheese
House Pickled Beet, Walnut & Red Onion Salad, Black Olive Puree 12.

Dungeness Crab Bisque
Green Onion Oil & Cream 12.

Cream of Wild Mushroom Soup
Wild Mushrooms, Truffle Paste, Herbs & Truffle Oil 12.

Chicken Liver Parfait
Dijon Mustard, Quince Chutney, Pickled Chipolini & Endive Salad, Toasted Baguette 10.

Mains

Spaghettini alla Pomodoro
Pesto Grilled Prawns, Pesto & Freshly Grated Parmesan 16.

Satellite Fish Company Local Catch
Parisian Gnocchi, Garlic Spinach & Cherry Tomatoes, Balsamic Beurre Noisette & Black Olive Relish 21.

Grilled Beef Tenderloin
Green Onion Croquette Potato, Green Onion Aioli & Grilled Zucchini, Mushroom Peppercorn Café Au Lait Sauce 26.

Sweet Carrot & Mascarpone Agnolotti
Baby Carrots, Roasted Chipolini, Radish, Baby Beets & Brazing Greens,
Parsley Puree & Hazelnut Buerre Noisette, Shaved Reggiano Parmesan 19.

Crispy Chicken Ballantine
Grainy Mustard Spatzle, Shiminji Mushrooms & Bacon Lardons,
Stilton Chicken 'Gravy' & Rutabaga Puree, Caramelized Apple Chutney 22.

Prairie Crusted Lamb Rack
Rutabaga Puree, Bacon & Lentil du Puy Ragout, Earl Grey Mint Sauce, Red Wine Jus & UC Mustard 28.