

MCGREGOR DINNER MENU

DECEMBER FEATURE MENU

Molasses Cured Wild Salmon

black radish & Christmas radish salad, vanilla-scented parsnip puree, candied cranberry

Mulled Cherry Glazed Quails

dried fruit bread pudding, Brussels sprouts, roasted parsnips, chestnut puree, roasted pepper 'café au lait' sauce

Warm Gingerbread Cake

Bailey's mousse

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.

Faiveley 2009 DOC Mercurey, France Bottle 40.

STARTERS

Coriander & Citrus Cured Albacore Tuna

pistachio puree, Christmas spice poached mandarins, orange puree 14.

Sweet & Bitter Greens

bleu claire cheese, fresh BC apple, toasted hazelnuts, roasted apple dressing 12.

House Pickled Beets & Goat Cheese Salad

baby wild arugula, watercress, orange segments, pistachio, cardamom honey citrus vinaigrette 12.

Dungeness Crab Bisque

chive oil, creme fraiche 10.

Chicken Liver Parfait

dijon mustard, chutney, toasted baguette 10.

MAINS

Grilled Wild Salmon

squash and mascarpone puree, pan roasted potato gnocchi, pesto, lemon puree and black olive relish 19.

Grilled Alberta Beef 6oz Filet Mignon

smashed fingerling potatoes, creamed spinach, grilled zucchini, Club mustard, red wine compound butter 26.

Crispy Chicken Ballantine

grainy mustard spätzle, roasted squash and buttered rutabaga puree, lemon apple relish 21.

Braised Curry Lamb Shank

sweet potato, grilled onion and squash cake,
cumin-scented yogurt and green beans salad, cilantro pesto 22.

Spaghettoni alla Pomodoro

pesto-grilled prawns, pesto, freshly grated parmesan 16.

