

EST. 2021

McGREGOR'S
BUTCHER & BISTRO

THURSDAY
8/20/26

3 COURSE PRIX FIXE

AVAILABLE THURSDAYS ONLY

“Farm, Field & Fire”

Celebrating the flavors of the season.

\$55

FIRST COURSE

(Choose One)

WILD MUSHROOM RISOTTO

*Creamy Arborio rice with shiitake and lion's mane mushrooms,
Parmesan, fresh herbs, and truffle butter*

TOMATO & PEACH SALAD

*Geiringer's Orchard peaches, vine-ripened tomatoes,
fresh basil, seasonal greens, and house vinaigrette*

ENTREE

(Choose One)

PAN SEARED SEA BASS

*Pan-seared sea bass served with pommes purée,
grilled asparagus, sautéed spinach, and lemon beurre blanc*

STEAK FRITES

*Char-grilled 6 oz filet finished with whipped bone
marrow butter, served alongside thick-cut house fries
and red wine jus*

DESSERT

(Choose One)

BROWN BUTTER CHEESECAKE

*Brown butter cheesecake with salted caramel, poached pear,
candied pecans, vanilla Chantilly, and brown butter tuile*

CHOCOLATE CRÈME BRÛLÉE

*Dark chocolate custard, brûléed sugar, tempered
chocolate fan, espresso Chantilly, cocoa nib crumble*

DRINKS

(Choose One)

Iced Tea, Soft Drinks, Lemonade, or Coffee