

EST. 2021

McGREGOR'S

BUTCHER & BISTRO

THURSDAY
10/1/26

3 COURSE PRIX FIXE

AVAILABLE THURSDAYS ONLY

“Autumn on the Table”

The flavors of fall, thoughtfully prepared.

\$55

FIRST COURSE

(Choose One)

BEETROOT DEVEILED EGGS

Goat cheese deviled eggs, sweet-and-sour beetroot, beetroot crisp & young greens

CLASSIC CAESAR

Crisp romaine hearts, grated Parmesan, garlic croutons, white anchovies, and traditional Caesar dressing

ENTREE

(Choose One)

SEARED SALMON & POACHED PEAR SALAD

Seared salmon filet, caramelized poached pear, blue cheese, candied walnuts, crostini & young greens

FILET MIGNON – MCGREGOR PLATE

Center-cut filet, pommes purée, grilled asparagus, sautéed spinach & sauce Diane

DESSERT

(Choose One)

BROWN BUTTER CHEESECAKE

Brown butter cheesecake, salted caramel, poached pear, candied pecans, vanilla Chantilly, & 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