

# McGill's Wild Game & Whiskey 7 Course Menu

April 14<sup>th</sup>, 2018

6pm reception with canapés upstairs in the Junkyard Lounge  
7pm Dinner in the Cellar Room      Whiskey symposium featuring Tom Vanek

## Amuse

Butter poached quail egg, foie Gras & black current jus

## First

Boston lettuce, foraged greens, ground cherries,  
candied beets & Cointreau butter glazed duck breast

Hibiki Harmony Whiskey (Japan)

Etude Lyric Pinot Noir

## Second

Wild caught John Dory fillet with artichoke mousseline

Kavalla Concertmaster Port Finish (Taiwan)

Quinta Da Lixa Pouco Com Alvarinho

## Third

Smoked heirloom tomato bisque, crème fraîche & honey roasted wild boar confit

Canadian Club 40yr (Canada)

G.D. Vajra Barbera

## Fourth

Braised rabbit saddle, toasted pine nuts, parsnips  
& carrot puree with peach demi glace

Jim Bean Distiller's Edition Bourbon (us)

Domaine Perrault, Vouvray Demi-Sec

## Fifth

Elk terrine with smoked cherry reduction

Writers Tears (Ireland)

Seghesio Sonoma Zinfandel

## Sixth

Roasted partridge, wine poached pears, asparagus tips & fingerling potatoes

Sullivan's Cove (Australia)

Clos Du Bois, Temranillo

## Seventh

Chocolate financier cake with jungle foraged chocolate,  
nutty brown butter, field berries & cream

Balblair 1983 Vintage (uk)

Menu \$125pp

Add Whiskey or Wine Pairing \$100pp