



QUAICH & BANTER

Scottish Public House

\$60 DINNER

FIRST

Struisvogel Ranch Ostrich Carpaccio | arugula, blue cheese,
caramelized walnuts, pickled shallots

SECOND

Herb Crusted Lamb Rack | fondant potatoes, heirloom carrots, red
wine syrup, Walt's sugar shack maple jus

DESSERT

The Jam Shack Caledonian Cream | orange & rhubarb jam, magnum
cream, crushed shortbread

COUNTYLICIOUS

APRIL 4 - APRIL 28 2024