



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