

BURNS NIGHT 2020
Sunday January 26th 2020, 5-8pm
local food, drink, and live music at Loon Liquor Co.



For our fifth annual Burn Night, the menu offers Scottish-inspired dishes created with locally-sourced, seasonal ingredients: many from Cannon Valley Grown producers. Also, try some haggis if you like - it's the traditional thing for celebrating the birthday of Scottish poet Robert Burns! (Non-alcoholic beverage alternatives available.)

STARTERS

smoked salmon with beetroot-horseradish sauce (O) OR roasted mushroom terrine (V), oatcakes*
with whipped butter
cocktail pairing: Black Heart (experimental aquavit, blackberry, honey, lemon)

MIDS

Cock-a-leekie (O) OR carrot-leek (V) soup
AND
celeriac slaw with ginger vinaigrette
cocktail pairing: Highand Wanderer (Metropoligin, apple reduction, Ginger Lac Coeur, lemon, orange, winter spice)

-- HAGGIS INTERLUDE --

MAINS

Sage-garlic pork tenderloin (O) OR lentil-tempeh patties (V)
with cider reduction
AND
tattie-parsnip puree, balsamic-maple glazed neeps
cocktail pairing: Rob Roy MacGregor (peated Loonshine, faux red vermouth, raisin, walnut and orange bitters)

TREATS for TOASTING

Tipsy Laird blueberry-strawberry trifle*
AND
dark chocolate truffles
cocktail pairing: The Stuart King (barrel-aged Loonshine, experimental rum, Coffee Lac Coeur, cream, orange)

KEY

(O) omnivore option

(V) vegetarian option

* all items are gluten-free EXCEPT those marked with an asterisk

This Burns Night celebration features food by The Local Plate (<http://thelocalplatemn.com>),
cocktails by Loon Liquor Co. (<http://loonliquors.com>), and music by Ross & MacKenzie
(<https://lauramackenzie.com/ross-mackenzie>)
