







The  
RESTAURANT  
at Peninsula Ridge

## *Dinner*

### *Appetizers*

Peninsula Ridge Soup du Jour Seasonally inspired ingredients	9
Warm Mushroom Salad C'est Bon goat cheese, arugula and balsamic reduction	12
Baby Candy Stripe Beet Salad Cabernet infused eggs, lemon ricotta and micro greens salad	11
Grilled Baby Romaine Caesar Pingue prosciutto, fried capers, pecorino cheese shavings and anchovy lemon dressing	12
Add five prawns	18
Rosewood Mead Steamed PEI Mussels  Lavender, fennel and bee pollen served with grilled sourdough	15
Peninsula Ridge Seafood Plate  Poached and marinated shrimp, smoked salmon, chilled mussels in a tarragon vinaigrette with fennel~cucumber slaw	17
Peninsula Ridge Antipasto Platter Duck confit rilette, Pingue prosciutto, Chorizo sausage and local cheese Citrus marinated olives and grilled vegetable salad	
For one	16
For two	24

### *Main Courses*

St David's Eggplant Dusted with Panko and Pecorino Buffalo mozzarella, linguini, roasted tomato sauce and spinach	24
Grilled Atlantic Salmon and Caviar  Beet butter sauce, rösti potato, scallion oil and market vegetables	28
Prosciutto Wrapped Chicken Supreme Stuffed with mushroom duxelle served with Avonlea cheddar~spinach spaetzle and spaghetti squash	29
Pan Seared Halibut  Butternut squash 'risotto style', roasted red peppers, Duck fat fried Brussel sprouts and gremolata	34
Braised Beef Short Ribs Foie gras pierogis, mushrooms, double smoked bacon, Duck fat forked potatoes and horseradish crème fraiche	35
Roasted Duck Breast Dupuy lentil and duck confit salad, market vegetables, Ratafia gastrique and duck reduction	36