







The
RESTAURANT
at Peninsula Ridge

Dinner

Appetizers

Peninsula Ridge Soup du Jour Seasonally inspired ingredients	9
Roasted Root Vegetable Salad C'est Bon goat cheese, micro greens and maple~thyme drizzle	12
Boston Lettuce, Spinach and Pea Shoot Salad Blood orange, roasted pecans, cherry tomatoes and jalapeno vinaigrette	11
Grilled Baby Romaine Caesar Pingue prosciutto, fried capers, pecorino cheese shavings and anchovy lemon dressing	12
Add five prawns	18
Top Bench Steamed BC Clams  Double smoked bacon, navy beans, spinach, Gomes Farm cherry tomatoes served with grilled sourdough	14
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 Vegetable and C'est Bon Goat Cheese Lasagna Layered eggplant, zucchini, peppers and goat cheese with roasted tomato sauce, sunflower pesto and micro greens	23
Prosciutto Wrapped Chicken Supreme Stuffed with mushroom duxelle served with Avonlea cheddar~spinach spaetzle, roasted butternut squash and duck fat fried Brussels sprouts	27
Pan Seared Whitefish  Saffron cream, Chorizo sausage, niçoise vegetables and fondant potatoes	28
Hot Smoked Salmon  Beet butter sauce, salmon caviar, lemon ricotta tortellini and pickled vegetables	30
Seafood & Pork Belly Chili  Grilled octopus, tiger prawns, clams, pork belly with spiced tomato stewed navy beans and cilantro crème fraiche	34
Braised Beef Short Ribs Foie gras perogies, mushrooms, double smoked bacon, duck fat forked potatoes and horseradish crème fraiche	35