







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 Vegetable Lasagna Layered and baked eggplant, zucchini, roasted red peppers and lemon ricotta with roasted tomato sauce and micro greens	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, roasted red peppers, duck fat fried Brussel sprouts and gremolata	34
Roasted Duck Breast Dupuy lentil and duck confit salad, market vegetables, Ratafia gastrique and duck reduction	36
Grilled Beef Tenderloin Foie gras torchon, potato strudel, red onion jam, red wine reduction and market vegetables	38