





The
RESTAURANT
at Peninsula Ridge

New Year's Eve 2017

Appetizers

Peninsula Ridge Soup du Jour Seasonally inspired ingredients	9
Baby Candy Stripe Beet Salad Cabernet infused eggs, lemon ricotta and micro greens salad	11
Grilled Baby Romaine Caesar Pingu prosciutto, fried capers, pecorino cheese shavings and anchovy lemon dressing Add five prawns	12 18
Rosewood Mead Steamed PEI Mussels  Lavender, fennel and bee pollen served with grilled sourdough	15

Main Courses

St David's Eggplant Dusted with Panko and Pecorino Buffalo mozzarella, linguini, roasted tomato sauce and spinach	24
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	35
Grilled Beef Tenderloin Foie gras Torchon, potato strudel, red onion jam, Red wine reduction and market vegetables	38

Desserts

Seasonally Inspired Sorbet Served with a house made cookie	6
Profiterole au Chocolat Filled with vanilla ice cream served with raspberry compote and hot dark chocolate sauce	10
Salted Caramel Chocolate Tart Stone fruit crème fraiche	10
Warm Pear Strudel Forty Creek Whisky ice cream and chestnut cream	10