



The
RESTAURANT
at Peninsula Ridge

Prix-Fixe Dinner

Appetizers

Peninsula Ridge Soup Du Jour

Seasonally Inspired Local Ingredients

OR


Chef's Caesar Salad

Fresh Hearts of Romaine/Pingue Prosciutto Crumble/Parmigiano Reggiano/Focaccia Croutons/Chefs House Made Dressing

OR

Mixed Greens Salad

Field Fresh Greens/Cucumber/Tomatoes/Croutons/Onions/Semi-Dry Reisling Vinaigrette

Salads can be prepared Gluten Free 

Main Courses

Fresh Ontario Chicken Supreme

Caramelized Onion and Mushroom Marsala Sauce, Served with Confit Roasted Potatoes and Seasonal Vegetables

OR


Rainbow Trout

Ontario Farm Raised/Roast Garlic Aioli, Served with Confit Roasted Potatoes and Seasonal Vegetables

OR

Tagliatelle Wagyu Bolognese


Bell Peppers/Mushrooms/Peninsula Ridge Semi-Dry Riesling/Pingue Prosciutto/Tomato Sauce

Gluten Free Noodles Available for and Additional \$3 Charge 

Dessert

Crème Brûlée

Crème Brûlée of The Week/Fresh Berries/Biscoff Cookie

Can be prepared Gluten Free 

OR

Chef Inspired Dessert Feature

3-course Prix-fixe Dinner \$65/person
Pricing does not include taxes and gratuities

Executive Chef Steve Thornborrow