



The
RESTAURANT
at Peninsula Ridge

2024 New Year's Eve

Honey Glazed Pork Belly

Cured and Smoked Pork Belly, Charred Ginger Carrot Purée, Pickled Chili, White Wine Honey Glaze

2020 Beal Vineyard Riesling

or

Coconut Curry Seafood Soup

Red Curry, Poached Shrimp and Lobster, Crispy Rice Noodles

2022 Unoaked Chardonnay

or

Heirloom Salad

Baby Greens, Honey Roasted Heirloom Carrots, Pickled Beets, Goat Cheese, Toasted Pepitas, Maple Dijon Vinaigrette

2022 Beal Vineyard Rose

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Black Garlic Marinated Filet

AAA Beef Tenderloin, Black Garlic Marinade, Herb Mashed Potatoes, Cabernet Merlot Demi-Glace, Seasonal Vegetables, Blue Cheese Chive Compound Butter

2016 Arcanum

or

Five Spice Duck Confit

Five Spice Cured King Cole Duck Leg, Apple Maple Jus, Herb Mashed Potatoes, Seasonal Vegetables, Roasted Butternut Squash Cream

2019 McNally Vineyard Reserve Pinot Noir

or

Pickerel Meunière

Pan Fried Springhills Pickerel, Herb and Chardonnay Meunière, Saffron Rice, Seasonal Vegetables

2022 Pinot Grigio

or

Mushroom Bourguignon Tart

Braised Local Mushrooms, Caramelized Onions, Sautéed Spinach, Phyllo Crust, Herbed Mashed Potatoes, Seasonal Vegetables

2019 McNally Vineyard Reserve Pinot Noir

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Dark Chocolate Berry Tart

2013 Beal Vineyard Cabernet Franc Ice Wine-Soaked Berries, Strawberry Rocher, Dark Chocolate Ganache, Candied Chocolate Berry Crumble

2017 Vinter's Private Reserve Red Ratafia

Tasting Menu \$95 per person plus taxes and gratuity Wine Pairing \$40 per person plus taxes and gratuity

Reservations are required and can be made by telephone 905-563-0900 ext. 35

Executive Chef Matt McDowell