



Prix-Fixe Dinner

Appetizers

Peninsula Ridge Soup Du Jour

Seasonally Inspired Local Ingredients

OR

Chef's Caesar Salad

Crisp Romaine, Pancetta Bits, Garlic Croutons, Parmigiano Reggiano, Lemon Caper Dressing

OR

Heirloom Salad

Pickled Beets, Honey Roasted Heirloom Carrots, Candied Pecans, Goat Cheese, Sweet and Bitter Greens, Lemon Riesling Vinaigrette

Main Courses

Salmon Meunière

Seared Atlantic Salmon, Chardonnay Butter, Lemon and Fresh Herbs, Saffron Rice, Ikura Salmon Roe, Spinach and Leek Soubise, Seasonal Vegetables

OR

Sweet Potato and Cauliflower Tagine

Charred Cauliflower, Spiced Sweet Potato, Poached Apple, Tender Legumes, Saffron Rice, Lemon Mint Yogurt, Seasonal Vegetables

OR

Braised Lamb Tagliatelle

Syrah Braised Lamb Shoulder, Sautéed Arugula, Pecorino Romano, Roasted Red Pepper, Spicy Tomato Lamb Jus, Herb Infused Olive Oil
Gluten Free Noodles Available for an Additional \$2 Charge

OR

Black Garlic Steak

8oz AAA Beef Tenderloin, Black Garlic Marinade, Cabernet Demi-Glaze, Garlic Mashed Potatoes, Seasonal Vegetables

Dessert

Crème Brûlée

Seasonally Inspired Flavours, Fresh Berries, Biscoff Cookie
Can be prepared Gluten Free 

OR

Chef's Choice Dessert

3-Course Prix-Fixe Dinner \$65 per person, plus taxes and gratuity

Executive Chef Matt McDowell