



## ***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**

#### **Niagara Greens Salad**

Field Fresh Greens, Cucumber, Tomatoes, Croutons, Onions, Lemon Riesling Vinaigrette

### ***Main Courses***

#### **Salmon Meunière**

Seared Atlantic Salmon, Chardonnay Butter, Lemon and Fresh Herbs,  
Saffron Rice, 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 Striploin, 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***