



## ***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, Orange Falcon's Nest Pinot Noir Vinaigrette

### ***Main Courses***

#### **Pan Seared Salmon**

Seared Salmon, Beurre Blanc, Topped with a Cucumber Dill Bruschetta

**OR**

#### **Braised Beef Short Rib**

AAA Cabernet Braised Short Rib, Cabernet Demi-Glace, Sour Red Cabbage

**OR**

#### **Wild Mushroom Cassoulet**

Slow Cooked White Beans, Roasted Mushrooms, Wild Mushroom Broth, Spiced Squash, Sourdough and Gruyère Gratinée

*All Entrées Served with Herb Roasted Fingerling Potatoes and Seasonal Vegetables*

### ***Dessert***

#### **Crème Brûlée**

Chef Inspired Flavours, Fresh Berries, Biscoff Cookie

**OR**

#### **Chef's Choice Dessert**

*Vegan and Vegetarian Options available*  
*3-Course Prix-Fixe Dinner \$65 per person, plus taxes and gratuity*  
*For Large Groups of 10 or More*

*Executive Chef Matt McDowell*