



The
RESTAURANT
at Peninsula Ridge

2024 New Year's Eve

Tiny Bubbles Toast

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Salmon Tartare

Minced Atlantic Salmon, Yuzu Sesame Dressing, Marinated Cucumber, Avocado, Prawn Crisps

2023 Pinot Grigio

or

New Bench Salad

*Baby Greens, Crispy Brussel Sprouts, Orange Segments, Candied Pumpkin Seeds, Goat Cheese,
Orange Falcon's Nest Pinot Noir Vinaigrette*

2023 Wismer Sauvignon Blanc

or

Celery Root and Parsnip Soup

Roasted Celeriac and Parsnip, Topped with Parsnip Crisps, Chive Oil, Glengarry Celtic Blue Cheese

2023 Inox Unoaked Chardonnay

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Seafood Curry

*Seared Scallops, Poached Shrimp and Whitefish, Red Coconut Curry, Fried Shallots, Chili Lime Seasoning,
Rice Pilaf, Seasonal Vegetables*

2023 Semi-Dry Riesling

or

Grilled New York Striploin

AAA 10oz Striploin Steak, Chimichurri, Brown Butter Jus, Garlic Roasted Potatoes, Seasonal Vegetables

2020 Beal Vineyard Reserve Cabernet Sauvignon

or

Chicken En Croute

*Roasted Chicken Breast, Chicken Confit, Mushroom Duxelles, Sauce Supreme, Leek Purée,
Crispy Puff Pastry, Garlic Roasted Potatoes, Seasonal Vegetables*

2019 McNally Vineyard Reserve Pinot Noir

or

Squash Risotto

*Caramelized Onion and Squash Stock, Roasted Butternut Squash, Crispy Sage, Toasted Pine Nuts,
Sautéed Winter Greens, Parmigiano Reggiano*

2021 Beal Vineyard Reserve Chardonnay

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Mint Chocolate Mousse

Dark Chocolate Mousse, Mint Chantilly, Mint Candy Crumble, Dark Chocolate Biscuit

2017 Vinter's Private Reserve Red Ratafia OR 2023 Beal Vineyard Cabernet Sauvignon Ice Wine

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

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

Executive Chef Matt McDowell