



The
RESTAURANT
at Peninsula Ridge

Valentine's Dinner

Friday February 14th, 2025 & Saturday February 15th, 2025

Peninsula Ridge Lobster Bisque

*Shrimp and Lobster Stock, Butter Poached Lobster, Topped with Herb and Garlic Croutons and Chives
2023 Beal Vineyard Cabernet Rosé*

or

Heritage Salad

*Crisp Apple, Upper Canada Heritage Cheddar, Toasted Pepitas, Pickled Squash,
Kale and Mixed Baby Greens, Maple Dijon Vinaigrette
2023 Wismer Vineyard Sauvignon Blanc*

or

Mushrooms on Toast

*Roasted Mushrooms, Wild Mushroom Béchamel, Lardons, Tarragon Oil, Sourdough Toast
2021 Falcon's Nest Pinot Noir*

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Grilled Tenderloin

*AAA Beef Tenderloin Steak, Roasted Garlic Horseradish Butter, Peninsula Ridge Syrah Demi-Glace,
Onion Crisps, Whipped Mashed Potatoes
2020 Beal Vineyard Reserve Cabernet Sauvignon or 2022 Reserve Meritage*

or

Butter Basted Salmon

*Pan Roasted Atlantic Salmon, Beurre Noisette, Caper Gremolata, Baked White Bean and Chorizo
2021 Beal Vineyard Reserve Chardonnay*

or

Wild Boar Bolognese

*Braised Canadian Wild Boar, Niagara Specialty Pancetta, Rich Tomato Sauce, Basil Oil,
Parmigiano Reggiano, Rigatoni Pasta
2020 Beal Vineyard Reserve Merlot or 2020 Reserve Syrah*

or

Vegetable Wellington

*Sweet Potato and Minced Vegetable Stuffing, Crisp Phyllo Pastry, Cauliflower Purée,
Sautéed Winter Greens, Whipped Mashed Potatoes, Roasted Vegetable Jus
2019 McNally Reserve Pinot Noir*

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Financier

*Brown Butter Almond Cake, Salted Caramel, Grand Marnier Chantilly, Toasted Almonds
2018 White Ratafia*

or

Strawberry Chocolate Crèmeux

*Dark Chocolate Custard, Fresh Strawberries, Chocolate Candy Crumble, Peninsula Ridge Cabernet
Sauvignon Ice Wine Berry Compote
2023 Beal Vineyard Cabernet Sauvignon Ice Wine*

Prix-Fixe Menu \$105 per person plus applicable taxes and gratuity Wine Pairing \$35 per person plus gratuity

Executive Chef Matt McDowell