



Prix-Fixe Dinner

Appetizers

Peninsula Ridge Soup Du Jour

Seasonally Inspired Local Ingredients

OR

Chef's Caesar Salad

Crisp Romaine, Applewood Smoked Bacon Bits, Garlic Croutons, Parmigiano Reggiano, Lemon Caper Dressing

OR

Niagara Greens Salad

Baby Greens, Cherry Tomato, Cucumber, Shaved Radish, Semi-Dry Riesling Vinaigrette with Thyme Infused Honey

Main Courses

Ravioli in Rosé

Ricotta Ravioli, Vodka Rosé Sauce, Fire Roasted Peppers, Baby Spinach, Parmigiano Reggiano

OR

Striploin Steak

Grilled AAA 8oz Beef Striploin. Bordelaise, Charred Onion Butter, Herb Roasted Potatoes

OR

Turbot Confit

Slow Cooked Turbot, Agrumato Olive Oil, Beetroot Nantais, Lumpfish Caviar, Herb Roasted Potatoes

OR

Tarragon Chicken

Grilled Chicken Breast, Wild Mushroom Béchamel, Roasted Mushrooms, Tarragon Oil, Herb Roasted Potatoes

Dessert

Crème Brûlée

Chef Inspired Flavours, Fresh Berries, Biscoff Cookie

OR

Dessert Feature

Chef Inspired Creation

Vegan and Vegetarian Options available

3-Course Prix-Fixe Dinner \$75 per person, plus taxes and gratuity

For Large Groups of 10 or More

Executive Chef Matt McDowell