



Dinner

Appetizers

Peninsula Ridge Soup Du Jour 12
Chef Inspired Local Ingredients

Bluenoser Seafood Chowder 20
Butter Poached Prawns, Nova Scotian Scallops, Clams, Chardonnay Infused Cream Broth, Sweet Corn, Leeks, Potato, Topped with Applewood Smoked Bacon and Fresh Herbs

Our Chef's Caesar Salad 18
Crisp Romaine, Applewood Smoked Bacon Bits, Garlic Croutons, Parmigiano Reggiano, Lemon Caper Dressing

Harvest Squash Salad 18
Roasted Seasonal Squash, Arugula, Baby Greens, Toasted Pumpkin Seeds, Pickled Apple, Crumbled Aged Cheddar, Maple-Balsamic Vinaigrette

Add to your Salad: Chicken or Shrimp 14

Forager's Mushroom Mousse 20
Velvety Mousse made from Wild Mushrooms, Cabernet Sauvignon Icewine Jelly, Fried Shallots, Toasted Brioche, Finished with Truffle Oil

Benchland Apple Pork Terrine 22
Country-Style Terrine with Spiced Pork, Pistachios, Roasted Apple, Served with Pickled Vegetables, Maple Mustard and Crostini

Cheese and Charcuterie (Serves Two) 36
Cured Meats and Cheeses, House Made Pickles and Preserves, Crostini

Main Courses

Five Spice Duck Confit 38
Spice Cured Duck Quarter, Roasted Parsnip Purée, Cherry Reserve Syrah Gastrique, Caramelized Onions, Butter Braised Lentils du Puy

Jarret D'agneau au Vin 42
Tender Braised Lamb Shank, Reserve Malbec and Lamb Reduction, Root Vegetable Crisps, Persillade, Creamy Mashed Potatoes

Fall Fungi Tagliatelle 34
Butter Roasted Mushrooms, Wild Mushroom Cream, Seasonal Greens, Agrumato Oil, Tagliatelle Pasta, Parmigiano Reggiano

Miso-Glazed Halibut 55
Pan-Seared Atlantic Halibut, White Miso Glaze, Scallion Rice, Sake Yuzu Butter, Pickled Apple, Toasted Sesame Seeds

Black Angus Ribeye 60
Grilled 10oz Wellington County Prime Ribeye, Maple Dijon Bacon Butter, Reserve Syrah Demi-Glace, Creamy Mashed Potatoes

Executive Chef Matt McDowell