



Prix-Fixe Dinner

Appetizers

Peninsula Ridge Soup Du Jour

Chef Inspired Local Ingredients

OR

Chef's Caesar Salad

Crisp Romaine, Double Smoked Bacon Bits, Garlic Croutons, Parmigiano Reggiano, Sue's Caesar Dressing

OR

Niagara Greens Salad

Baby Greens, Cherry Tomato, Cucumber, Shaved Radish, Croutons, Lemon Thyme Vinaigrette

Main Courses

Chay Curry

Fried Sweet Potato, Red Coconut Curry, Toasted Cashews, Lime and Coriander Oil, Fresh Pear, Sautéed Vegetables, Vermicelli Noodles

OR

Striploin Steak

Grilled AAA 8oz Beef Striploin, Garlic Wine Butter, Crispy Onions, Roasted Fingerlings

OR

Herb Crusted Cod

Fresh Herb and Panko Crust, Atlantic Cod, Lemon Caper Tapenade, Charred Tomato Emulsion, Roasted Fingerlings

OR

Supreme Sous Vide

Pan Seared Ontario Chicken Sous Vide, Creamed Leek and Spinach, Garden Pea Purée, Velouté, Double Smoked Bacon, Roasted Fingerlings

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