



## ***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, Home made Caesar Dressing

**OR**

#### **Niagara Greens Salad**

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

### ***Main Courses***

#### **Tagliatelle Verdure**

Basil Pesto with Cannellini, Cherry Tomato, Garlic Sautéed Kale, Roasted Broccoli, Tagliatelle Pasta, Parmigiano Reggiano

**OR**

#### **Striploin Steak**

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

**OR**

#### **Soy Glazed Whitefish**

Seared Canadian Whitefish, Ginger Soy Glaze, Sweet Sesame Cucumber Salad, Furikake Crisps, Roasted Fingerlings

**OR**

#### **Suprême Sous Vide**

Pan Seared Ontario Chicken Sous Vide, Roasted Cauliflower Purée, Caper and Cherry Tomato Butter, Sautéed Greens with Lardons, 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***