



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, House 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

Classic Vanilla Bean Crème Brûlée

House Made, Served with Fresh Berries and a 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