Prix-Fixe Dinner

Appetizers

Peninsula Ridge Soup Du Jour
Chef Inspired Local Ingredients

OR

Chef's Caesar Salad
Crisp Romaine, Bacon Bits, Garlic Croutons, Parmigiano Reggiano, Caesar Dressing

OR

Niagara Greens Salad
Baby Greens, Cherry Tomato, Cucumber, Croutons, Honey Dijon and Thyme Vinaigrette

Main Courses

Wild Mushroom Risotto
Caramelized Forest Mushrooms, Porcini Broth, Sauteed Rapini with Chili, Herb Oil, Parmigiano Reggiano

OR

Striploin Steak
Grilled AAA 8oz Beef Striploin, Black Garlic Butter, Port Caramelized Pearl Onion, Roasted Fingerlings

OR

Pan Roasted Pickerel
Lightly Coated Pickerel Roasted with Butter, Saffron Cream, Hazelnut Brown Butter,
Arugula and Shaved Apple Salad, Pickled Mustard Seed, Roasted Fingerlings

OR

Suprême Vol-au-Vent
Goat Cheese and Spinach Stuffed Chicken Suprême, Crispy Vol-au-Vent, Leek and Roasted Mushroom Filling,
Chardonnay Béchamel, Pan Jus, Roasted Fingerlings

Dessert

Classic Vanilla Bean Crème Brûlée
House Made, Served with Fresh Berries and Biscotti

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