

Luncheon Menus

Riesling Luncheon

Romaine Hearts with Alberta Parmesan
Lentil, Double Smoked Bacon and Roasted Garlic Vinaigrette

Fennel Crusted Salmon
Smoked Tomato Butter

Blackberry Apple Crisp
Crème Fraîche Ice Cream

\$32

Chardonnay Luncheon

Peller Estates Seasonal Soup Creation
Prepared From the Bounty of Niagara

Chardonnay Braised Capon Breast
'Sur Lie' Cream Sauce

Baked Chocolate Mousse
House Made "Caramel Crunch Bar"

\$36

Cabernet Luncheon

Icewine Cured Salmon
Organic Watercress, Poached Pear and *Icewine* Blue Cheese

Cabernet Roasted Rib Eye
Black Truffle, Tarragon Sauce

Flourless Walnut Cake
Honey Yogurt Sauce

\$38

\$26 per guest for Accompanying Wine Flight