

Dinner Menu

First Course

Salmon Jerky	17
Butternut Squash Ravioli, Red Walnut, Mushroom and Tomato Vinaigrette <i>Private Reserve Chardonnay 2009</i>	
Beef Carpaccio	16
Estate Herb Salad and Heirloom Tomato Panzanella Salad <i>Private Reserve Gamay Noir 2010</i>	
Cold Pressed Icewine Foie Gras	18
House Preserve, Grape Jelly and Sour Dough Croutons <i>Signature Series Riesling Icewine 2007</i>	
Roasted Heirloom Carrot Salad	14
House Made Ricotta Cheese, Baby Arugula and Icewine Raisins <i>Private Reserve Riesling 2010</i>	

Interludes

"Signature" Lobster Linguini	11
Double Smoked Bacon, Brebis Parmesan, Chardonnay "Sur Lie" Cream Sauce <i>Signature Series Chardonnay "Sur Lie" 2009</i>	
Cider Glazed "Nipissing Farm" Quail	11
"Peller Estates" Maple Baked Beans <i>Private Reserve Gamay Noir 2010</i>	
Roasted Carrot and Ginger Soup	11
Confit Carrots, Raising Puree and Rye Crumbs <i>Private Reserve Gewürztraminer</i>	

Mains

Heritage Beef Ribeye	42
Devils Rock Blue Cheese, Broccoli and Potato Fricasse <i>Private Reserve Cabernet Sauvignon 2008</i>	
Guinea Fowl "Red Wine Kiev"	36
Spicy Chocolate Spaetzle and Chorizo Choux Croute <i>Private Reserve Gamay Noir 2010</i>	
Bacon Roasted Halibut Filet	32
Raclette Cheese Polenta, Wild Boar Proscuitto and Grilled Artichokes <i>Signature Series Sauvignon Blanc 2009</i>	
Pan Roasted Diver Scallops and Seared Foie Gras	34
Butternut Squash, Sage and St. Honore Cheese Risotto <i>Signature Series Chardonnay "Sur Lie" 2009</i>	

Chef Jason Parsons only uses the freshest local ingredients,
therefore his menus are subject to change