



Fabulicious! Dinner Menu

Choice of Starter

Cumbræ Farms Beef Shortribs En Sous Vide
Kohlrabi Puree, Horseradish Jus

Cod Brandade
Celeriac Remoulade, Romesco Sauce

Cedar Glazed Niagara Winter Roots Salad
House Cured Pancetta, Upper Canada 'Niagara Gold' Cheese

Choice of Entrée

Crispy Duck Leg Confit
Lentils du Puy, Apple Green Pepper Compote

Berkshire Pork Duo: Slow Roasted Belly & Tenderloin
Savory Oatcake, Poached Quince, Grainy Mustard Sauce

Pan-Seared Nova Scotia Sea Scallops
Colcannon, House Maple Smoked Bacon Emulsion

Choice of Dessert

Medjool Date Steam Pudding
Apple Fennel Butter, Screech Ice Cream

Dark Chocolate Mousse
Curry Brownie, Passion Fruit Foam

'Seared' Honey Poached Pear
Almond Daquoise & Mascarpone Cream, Thyme Gelato

\$35.00 per person

Executive Chef Martin Warnick
Reservations 1-866-359-6226

Menu Available Thursday November 19 to Monday November 23, 2009

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