

perspectives
Taste of Winterlude

Starters

Celery root velouté

smoked ham hock, toasted hazelnut cream
TRIUS BRUT, HILLEBRAND ESTATES
VQA NIAGARA ON THE LAKE, ONTARIO 5OZ ~ 13\$
or

Apple wood smoked mariposa duck breast

caramelized anise and orange confit
Saskatoon berry and ginger vinaigrette
MERLOT, SANDHILL ESTATE VINEYARD
VQA OKANAGAN VALLEY, BRITISH COLUMBIA 5OZ ~ 11\$
or

Butternut squash ravioli

chestnut stuffed hen galantine, lardon of pancetta and syrah reduction
PINOT GRIGIO, DOMAINE PERRAULT
OTTAWA VALLEY, ONTARIO 5OZ ~ 10\$

Main

Lobster tail and claw

truffle risotto, confit of young leek, parsley cracked mustard seed redux
CHENIN BLANC, CAVE SPRING CELLARS
VQA BEAMSVILLE BENCH, ONTARIO 5OZ ~ 11\$
or

Guinea fowl and pheasant cassoulet

braised leg and crisp supreme of guinea fowl, white bean, double smoked
bacon and pheasant sausage cassoulet, mountain cranberry and sage retention
SHIRAZ, CREEKSIDE ESTATE WINERY
VQA NIAGARA PENINSULA, ONTARIO 5OZ ~ 10\$
or

Tasting of veal

Tenderloin, brown butter seared sweet bread, buttermilk poached
shoulder, oven roasted baby carrots, celeriac and salsify
tawny port and Muscat grape reduction
PINOT GRIS, BARREL AGED, INNISKILLIN
VQA NIAGARA PENINSULA, ONTARIO 5OZ ~ 11\$

Dessert

Mint chocolate Bavaois

Maldon butterscotch truffle, Tahitian vanilla anglaise
07 CABERNET FRANC LATE HARVEST, CAVE SPRING,
VQA BEAMSVILLE BENCH, ONTARIO 2OZ ~ 9\$
or

Warm Gingerbread cake

warm caramelized apple and calvados-cider sabayon
00 VIDAL ICEWINE, MOUNTAIN ROAD WINE CO.,
VQA NIAGARA PENINSULA, ONTARIO 2OZ ~ 12\$
or

Quebec artisan cheese plate

warm apricots, maple pecans and apple
05 CHARDONNAY, RATAFIA, PENINSULA RIDGE
VQA NIAGARA PENINSULA, ONTARIO 2OZ ~ 9\$

\$45.00

with wine flight, plus

\$28.00/ 3oz pours

Clifford Lyness~Cuisine
Rene Wallis~sommelier
Monday to Thursday 6:00pm to 9:00pm
Friday and Saturday 6:00pm to 10:00pm
Prices are exclusive of taxes and gratuities