

WINE MAKER'S DINNER

THURSDAY, OCTOBER 8, 2020

TABLE SIDE RECEPTION

Antipasto Plate

estate cured & aged speck, pecorino peppato, local preserve, estate honey & crostini
marinated vegetable medley, olives

TASTING MENU

Late Harvest Soup

2014 Foxcroft Chardonnay

Honey & thyme roasted kabocha squash, parsnip crisps, walnut & cranberry gremolata

Pan Seared Scallop

2016 Estate Riesling

Sunchoke & watercress crema, anchovy pesto

Pheasant Croquettes

2014 Lowrey Pinot Noir

Braised & fried pheasant dumplings, chestnut, mushroom duxelle

Ricotta Fig Gnocchi

2014 Barrel Select Gamay Noir

Sage, estate pancetta, brown butter, reggiano

Beef Tenderloin

2014 Cabernets

Carved grass fed Ontario beef tenderloin, late harvest root vegetable & fregola ragout,
braised kale, estate red wine jus,

Peach Trifle

2019 Dessert Muscat

Roasted Niagara peach mousse, Genoese sponge,
stone fruit mascarpone crema

