

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

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

Pan Seared Scallop

Sunchoke & watercress crema, anchovy pesto

Pheasant Croquettes

Braised & fried pheasant dumplings, chestnut, mushroom duxelle

Ricotta Fig Gnocchi

Sage, estate pancetta, brown butter, reggiano

Beef Tenderloin

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

Peach Trifle

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

