

## Starter

Seasonal Soup  
*daily feature*

Confit Duck Wings

*chinese 5-spice, red cabbage & radish slaw, rosewood wildflower honey*

Sunshine Salad

*ontario winter greens, sherry vinaigrette, clementines, feta, pumpkin seed granola, pickled red onion, balsamic*

*wine pairing: Sparkling 'Charmat' (Blanc de Noir), Ravine Vineyards, VQA Ontario, NV*

## Entrée

Pan-Roasted Beef Clod Tender

*6oz tender, barley & wild rice risotto, rutabaga, delicata squash, peppercorn jus, chimichurri*

*wine: Pinot Noir 'Break-In', Organized Crime Winery, VQA Beamsville Bench, 2016*

Grilled 'Taylor Fisheries' Pickerel

*crab & shrimp agnolotti, spinach, smoked almonds, celeriac purée, fennel & red pepper butter sauce*

*wine: Viogner 'Redfoot Vineyard', Redstone Winery, VQA Lincoln Lakeshore, 2017*

Prosciutto-Wrapped Chicken Breast

*beetroot & rye berry salad, bibb lettuce, oranges, pea tenders, herbed goat's cheese, pumpkin seeds*

*wine: Chardonnay 'Transitions', Southbrook Vineyards, VQA Niagara Peninsula, 2016*

## Dessert

Flour-less Chocolate Truffle Brownie

*brandied niagara sour cherries, cocoa nib cookie, whipped cream*

Ginger-Pear Cheesecake

*ginger & vanilla custard, caramelized pears, whipped cream, gingersnap cookie, maple*

Earl Grey Crème Brûlée

*walnut shortbreads, jam*

**\$45** (+ tax) per person – **\$18** (+ tax) wine pairings