



First Course

Queenston Mile Vineyard Chardonnay Poached Pear Salad

*Tender Boston Lettuce Blend, Candied Walnuts, Preserved Cherries,
Crosthini with Sweet Goat Cheese Spread
Queenston Mile Vineyard, 2016 Chardonnay*

Second Course

Muscovy Duck Duo

*Roasted Duck Breast, Confit of Leg, Raspberry Salad, Bing Cherry Pinot
Reduction
Riverview Cellars Estate Winery, 2016 Pinot Noir*

Cheese Course

Upper Canada Comfort Cream

*Sweet and Spicy Pecan Crumble, English Stilton, Millcroft Signature
Creamed Honey
Ravine Vineyard Estate Winery, 2018 Small Batch Riesling*

Entrée

Pan Roasted Canadian Prime Cowboy Rib Steak

*Signature Cowboy Dry Rub, Heirloom Carrots, Charred Corn Gold Potato
No.99 Butter Sauce
Marynissen Estate Winery, 2015 Platinum Series Cabernet Sauvignon*

Dessert

Caramelized Apple Gâteau & Chocolate Icewine Crème Brûlée

Palatine Hills Estate Winery, 2012 Vidal Icewine