

appetizers

Lobster Bisque

Shrimp 'fra diavolo'.

Wine pairing: Cave Spring Estate Riesling 2009

Baby Arugula Salad

Shaved fennel hearts, candied grapes, pecorino cheese, white wine and citrus vinaigrette.

Wine pairing: Foreign Affair Sauvignon Blanc. 2009

Caesar Salad

Baby red romaine, roasted garlic vinaigrette, bacon and parmesan phyllo crisp, grilled tomato salsa.

Wine pairing: Ravine Vineyards "Sand & Gravel York Road" 2010

Pear Carpaccio

Bartlett pear, Pingue prosciutto, gorgonzola cheese, sugared walnuts, pomegranate vinaigrette.

Wine pairing: Megalomaniac "Home Grown" Riesling 2010

Warm and Wild Mushroom Salad

Garlic roasted woodland mushrooms, roasted sweet onion, Pinot Noir dressed tender greens, parmesan "bowl"

Wine pairing: The Foreign Affair Sauvignon Blanc 2008

Baked Atlantic Salmon

Tender leek and mushroom salad, fresh tarragon sauce

Wine pairing: 13th Street Pinot Gris

Shrimp and Scallop Bruschetta

Toasted focaccia, basil pesto sauce, cherry tomato, roasted garlic and romano bean ragout

Wine pairing: Megalomaniac "Home Grown" Red 2010

Upper Canada Ricotta Dumplings

Sautéed arugula, caramelized cauliflower, Jerusalem artichoke, apple and truffle cream.

Wine pairing: Cave Spring Estate Riesling 2009

Vegetarian Phyllo Bundle

Curried Mediterranean vegetables, tomato 'fonduta'.

Wine pairing: Cave Spring Reisling Estate 2009

Fettuccine Bolognese

Classic Italian meat ragout, handmade fettuccine, parmigianna reggiano.

Wine pairing: The Foreign Affair "The Conspiracy" Cabernet Sauvignon 2008

Pancetta Wrapped Huron Trout

Saffron scented linguini a la vongole, tomato confit.

Wine pairing: The Foreign Affair Sauvignon Blanc 2008

Cornish Hen "Siciliana"

Olive, sultana, pine nut, sun dried tomato and pecorino stuffing, potato a la carbonara, preserved lemon jus.

Wine pairing: Megalomaniac "Home Grown" Red 2010

Lakeland Farm Duck Breast

Potato latke, garlic braised swiss chard, blood orange and bacon broth.

Wine pairing: Stoney Ridge Estate Winery "Warren Classic" Pinot Noir 2010

Grilled Atlantic Swordfish

Vanilla scented fennel, saffron potato, olive oil poached cippolini, king oyster mushroom, cioppino sauce.

Wine pairing: Southbrook "Triomphe" Chardonnay 2007

Corn Fed Beef Tenderloin

Torta di patata, peperonata, broccolini and balsamic jus.

Wine pairing: Jackson Triggs Cabernet Sauvignon Cabernet Franc 2009

Rosemary Crusted Ontario Lamb Rack

Porcini mushroom risotto, roasted organic butternut squash, triple crunch mustard jus.

Wine pairing: Stoney Ridge Estate Winery "Warren Classic" Pinot Noir 2010

Buon Appetito,
Executive Chef Kevin Maniaci