



## Holiday Dinner

(Available Dec 1 – 24, 2018)

2 courses \$65

3 courses \$79

### appetizers (choice of)

#### ROASTED PARSNIP & PEAR SOUP

Niagara cabernet franc poached pear, smoked honey cream

#### SPINACH AND ENDIVE SALAD

Maple spiced walnuts, crumbled Celtic Blue cheese, green apples, lemon cranberry vinaigrette

### mains (choice of)

#### ROAST ONTARIO TURKEY

Brown butter and celery stuffing, natural turkey jus, cranberry and orange chutney, creamy mashed potatoes

*White Blend, "Over the Top,"  
Megalomaniac, Niagara Peninsula, Ont.  
6oz glass \$12, 9oz glass \$17, Bottle \$45*

#### BUTTERNUT SQUASH & MUSHROOM CANNELLONI

Caramelized Brussels sprouts and chestnuts, sage and pine nut cream, Pecorino shavings

*2016 Pinot Noir, Big Head Wines,  
St. David's Bench, Ont.  
6oz glass \$22, 9oz glass \$33, Bottle \$88*

#### BRAISED BEEF SHORT RIB

Double smoked bacon lardons, pearl onions, turnip purée, roasted roots

*2017 Cabernet Franc "Dolomite,"  
Cave Spring, Niagara Escarpment, Ont.  
6oz glass \$17, 9oz glass \$25, Bottle \$70*

### desserts (choice of)

#### PISTACHIO & CRANBERRY CHEESECAKE

Crumbled shortbread crust, white chocolate crème anglaise

#### 360 HOLIDAY TRIFLE

Ice wine macerated fruits, vanilla sponge, custard and cream, dark chocolate curls



To receive complimentary elevation, a minimum of 2 courses must be purchased per person  
Prices do not include taxes or gratuities