



Holiday Lunch

(Available Dec 1 – 24, 2018)

2 courses \$60

3 courses \$74

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