



DINNER MENU

CHEF ANDREW DYMOND

SOUS CHEFS · STEVEN McCREADIE & JILL ST. AMOUR

'Using the finest local and regional ingredients'

FIRST COURSE

Maple Roasted Butternut Squash Soup \$12

Cinnamon Spiced Spaghetti Squash & Candied Walnut Cream

Hand Cut Ravioli of Poached Lobster \$18

Niagara Specialties' Basil Infused Ricotta, Riesling Poached Quail's Eggs & Preserved Lemon Cream

Risotto of Cider Braised Duck Confit \$16

Rosemary Buttered Mushrooms, Organic Olive Oil & Parmesan Foam

Prince Edward County's Artisan Goat's Cheese \$18

Pingue Prosciutto, Roasted Fig, Sunchoke & Hand Cut Micro Salad

Pan Roasted Quebec Foie Gras \$22

Warm Pumpkin & Candied Garlic Scone with Organic Cherry Chutney

Crispy Rice Noodle Tiger Prawns \$18

Shiso & Mizuna Salad, Sesame Tofu & Scallion Miso Dipping Sauce

Tender Leaf Green Salad \$14

Curried Cashews, Grapes, Poached Pear & Vidal Icewine Vinaigrette

The Prince of Wales Caesar Salad \$16

Hearts of Crisp Romaine, Warm Parmesan, Bacon & Maple Cream with Grilled Focaccia

Served in Escabèche Restaurant Sunday through Thursday between 6:00 and 9:00 p.m., and Friday and Saturday between 5:00 and 9:30 p.m., except on Christmas Day, New Year's Eve and Valentine's Day when special holiday menus are served.



SECOND COURSE

8 oz. Canadian Beef Tenderloin\$39

Truffled Forest Mushrooms, Rosemary Boulangere Potato, Ontario Goat's Cheese
Gratinee, Pimento & Thyme Jus

(Add Steamed 6-7oz Atlantic Lobster Tail \$25)

Pan Roasted Sea Scallops Escabeche\$35

Peppered Potato Rosti, Bok Choy & Enoki Mushrooms

Seared Fan of Ostrich\$36

Israeli Cous Cous Risotto with Roquefort & Dried Cherry Jus

Fillet of Ted's Organic Arctic Char\$34

Warm Heirloom Tomatoes, Confit of Red Onion, Crumbled Feta & Oregano Butter

10 oz New York Striploin Steak\$39

Sweet Potato Pont Neuf , Buttered French Beans & Café de Paris Butter

Housemade Linguini\$26

Snow Peas & Pancetta, Organic Greek Olive Oil & Sage

Striploin of Alberta Bison & Braised Short Rib\$34

Vanilla Celery Root & Allspice Sweet Potato, Saskatoon Berry Jus

Honey Mustard Roasted Lamb Rack\$46

Puy Lentils, Smokey Bacon & Veal Reduction

Additional Side Dishes

Balsamic Roasted Mushrooms with Fresh Herbs\$10

Wok Fried Vegetables with Sweet Ginger & Sesame\$10

French Fries with Mayo\$8

Roasted Sweet Peppers, Zucchini & Eggplant with Parmesan\$10

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