



## 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

Fresh Ricotta with Organic Olive Oil & Basil, Preserved Lemon Cream

Risotto of Cultivated & Foraged Mushrooms .....\$16

With Lemon & White Truffle Oil

Artisan Goat's Cheese of Ontario .....\$18

Toasted Olive Bread, Beetroot Jam & Honey Dipped Hazelnuts

Pan Roasted Quebec Foie Gras .....\$22

Brioche Pain Perdu & Niagara's "On The Side" Fruit Chutney

"Scallop Escabeche" .....\$18

Quick Seared King Scallop with Heirloom Tomato, Olive & Caper Escabeche

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  
Gratin, Pimento & Thyme Jus  
(Add Steamed 6-7oz Atlantic Lobster Tail \$25)

Free Range Chicken From Cericola Farms ..... \$35  
Sweet Potato Soubise, Spinach Leaf & Tarragon Foam

Pan Seared Fan of Ostrich ..... \$38  
Butternut Squash Risotto, Candied Fennel, Partridge Berry 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  
Parsley Root Mashed Yukons, Maple Roasted Root Vegetables,  
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

Boneless Rack of Australian Lamb ..... \$48  
Classical Dauphinoise Potato, baby Beetroot & heirloom Carrots, Colby's Pure  
Maple Syrup & Piquant Mustard Jus

### 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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