



DINNER MENU

EXECUTIVE CHEF: MARC LYONS

'Using the finest local and regional ingredients'

STARTERS

Heritage Lettuce Mix

Sundried Tomato, Preserved Artichoke, Aged Balsamic, Spanish Olive Oil.....14

Niagara Asparagus Salad

Parmesan Panna Cotta, Prosciutto, Egg Yolk Purée, Arugula.....18

Classic Caesar Salad

Romaine Heart, Fried Pancetta, DOP Pecorino, Cracked Pepper Dressing.....14

Fattoush Salad

Heirloom Tomato, Compressed Cucumber, Pita Crisp, Feta and Sumac Dressing.....18

Insalata Di Mare

Cold Poached Shellfish, Avocado Espuma, Fermented Horseradish, Citrus.....26

Charcoal Grilled Octopus

St. David's Vegetable Caponata, Lovage Shoots, Ink Cracker, Sauce Romanesco.....19

Foie Gras Pâté

Amaretto Sour Cherry Preserve, Duck Pancetta, Nutella "Powder", Cocoa Nibbs Nasturtium....28

Daily Feature Appetizer Creation

Market Price

Add Ons

Half Grilled Lobster Tail 14 ea

Garlic Buttered Shrimp

Corn Flour Fried Calamari

ENTRÉES

Beef Tenderloin

Gremolata Roasted Fingerlings, Charred Pepper Muhammara.....55

Truffle Stuffed Breast of Chicken

Garlic Scape Arancini, Butter Pea Purée, Jus Gras38

Harissa Scented Lamb Chop

Oregano Potato Confit, Merguez Sausage, Pickled Date Purée55

Herb Butter Roasted Salmon

Israeli Cous Cous, Smoked Tomato Nage40

Frutti Di Mare

Pan Roasted Shellfish, Fregola Pasta, Sauce Bouillabaisse.....49

Ricotta Gnocchi

Butter Poached PEI Lobster, Sovereign Farms Tomato, Chili Butter and Fresh Basil.....49

Vintage Hotels Signature Rib Steak

Grilled 20oz Canadian Prime, Signature Country Dry Rub, Whiskey Butter,

Duck Fat Fried Fingerling Potatoes, Local Seasonal Jardinière.....69

Dinner Packages are Subject to \$25 Surcharge

Market Fresh Fish

Market Price

Sides

Roasted Cauliflower

Pickled Pomegranate Seeds, Black Garlic Tahini, Fresh Coriander.....12

Caramelized Forrest Mushrooms

Crisp Pancetta and Truffle12

Goat Whey Polenta

DOP Pecorino10

Olive Oil Whipped Potatoes8

There will be an \$8 Surcharge for Sharing of Entrées