


## First


**White Gazpacho 14**    
 Riesling Jelly, Raw Honey, Pickled Grape, Smoked Paprika, Carbon Tulle

**Niagara Heirloom Tomatoes 20**    
 Fiore de Laite, Pickled Stone Fruit, Balsamic Pearls, Ton's Basil

**Classic Caesar Salad 16**   
 Baby Gem Romaine, Fired Pancetta, DOP Pecorino, Cracked Pepper Dressing, Anchovies

**Fattoush Salad 16**    
 Heirloom Tomato, Compressed Cucumber, Pita Crisp, Feta and Sumac Dressing

**Charcoal Grilled Octopus 19**   
 St David's Vegetable, Caponata, Lovage Shoots, Ink Cracker, Sauce Romanesco

**Foie Gras Pâté 28**   
 Amaretto Sour Cherry Preserve, Duck Pancetta, Nutella "Powder" Cocoa Nibbs, Nasturtium

**Pan Seared Scallops 28**   
 "Creamed" Sweet Corn, Fired Pork Belly, Charred Chilli Harissa, Chicharrón

**Goat Ricotta Ravioli 19**   
 Tasting of Foraged Mushrooms, Preserved Truffle, Porcini Consume

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**Daily Appetizer Creation**  
 Created Daily from Local and Fresh Ingredients

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## Main

**Beef Tenderloin 55**   
 Gremolata Roasted Fingerlings, Charred Pepper Muhammara

**Truffle Stuffed Breast of Chicken 39**   
 Garlic Scape Arancini, Butter Pea Purée, Jus Gras

**Harissa Scented Lamb Saddle 55**   
 Oregano Potato Confit, Merguez Sausage, Pickled Date Purée

**Frutti di Mare 49**  
 Pan Roasted Shellfish, Fregola Pasta, Sauce Bouillabaisse

**Ricotta Gnocchi 49**   
 Butter Poached PEI Lobster, Sovereign Farms Tomato, Chili Butter, Fresh Basil

**Herb Butter Roasted Salmon 39**  
 Israeli Couscous, Eggplant Caviar, Smoked Tomato Nage

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**Market Fresh Fish**  
 Fresh Caught Fish at Market Price

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**Vintage Hotels Signature Rib Steak 69**   
 Grilled 20oz Canadian Prime Rib Steak, Signature Country Dry Rub, Whiskey Butter, Duck Fat Fried Fingerling Potatoes, Local Seasonal Jardinière  
*Dinner Packages are Subject to a \$25 Surcharge*

Make it a Surf & Turf with a Lobster Tail  
 Half 14 | Whole 20

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## Accompaniments

**Roasted Cauliflower 9**  
 Pickled Pomegranate Seeds, Black Garlic Tahini, Fresh Coriander

**Caramelized Forrest Mushrooms 9**  
 Crisp Pancetta, Truffle

**Goat Whey Polenta 9**  
 DOP Pecorino

**Olive Oil Whipped Potatoes 9**

## Indulges

**Grilled Lobster Tail**  
 Half 14  
 Whole 20

**Garlic Butter Shrimp 16**

**Corn Flour Fried Calamari 14**

