

## Summerlicious Dinner 2010 \$35

### APPETIZER

Choice of

#### CHILLED WATERMELON & MINT SOUP

*Conde de Caralt Cava Brut NV (Spain) 12*

#### DAILY HOT SOUP

*Conde de Caralt Cava Brut NV (Spain) 12*

#### BABY MIXED LEAVES in a pink peppercorn vinaigrette

*Lilly Pilly Sauvignon 2006 (New South Wales) 8.5*

#### CAESAR SALAD with double smoked bacon

*Cattail Creek Barrel Fermented Chardonnay 2007 (Niagara on the Lake) 9.75*

#### TOMATO & SUMMER BEAN SALAD with toasted walnuts and crumbled gaie bleu in a ramp vinaigrette

*Quinta de Cavelo Rosé 2007 (Minho) 12*

#### PAN SEARED SPICY CALAMARI with chilled ontario fruit salsa

*Kurt Darting Durkheimer Michelsberg Riesling Kabinett 2006 (Pfalz) 8.5*

#### NIAGARA CHARCUTERIE PLATE with warm spiced olives

*Weingut Rudolf Rabl Gruner Veltliner "Spiegel" 2008 (Kamptal) 8.5*

### ENTRÉE

Choice of

#### FETUCCINI tossed with ontario vegetables in a ramp pesto

*Cantine Salvalai spa Pinot Grigio 2008 (Veneto) 8.5*

#### ORGANIC SALMON oven roast with saffron rice pilaf

*Weingut Rudolf Rabl Gruner Veltliner "Spiegel" 2008 (Kamptal) 8.5*

#### NEW YORK STRIPLOIN with fresh herb mashed potatoes

*Conde de Caralt Tinto Reserva 2005 (Cataluña) 9.5*

#### GRILLED PROVIMI LIVER with cippolini onion and green onion mashed potato

*Hernder Estate Wines Cabernet Merlot 2007 (Niagara Peninsula) 8.5*

#### SUPREME OF CHICKEN with glazed root vegetables

*Cattail Creek Barrel Fermented Chardonnay 2007 (Niagara on the Lake) 9.75*

#### BBQ LAMB RIBS glazed with rosemary honey alongside smashed potatoes

*Bodega y Cavas de Weinert Malbec 2004 (Mendoza) 13*

### DESSERT

Choice of

#### BLACKBERRY CRÈME BRULÉE

#### PASSION FRUIT SORBET

#### FRESH FRUIT TART with chantilly cream

*Daniel Lenko Vidal Icewine 2002 (Niagara) 14*

#### SUMMERLICIOUS COCKTAIL 8.5

#### SUMMERLICIOUS MOCKTAIL 5.5

15% Gratuity will be added on parties of 6 or more