



DINNER MENU

Cave Spring wine pairings recommended by our Executive Chef. Please refer to the Wine List for pricing.

Porcini Mushroom Bisque
black lentils, root vegetables, bacon
\$10

2006 Dolomite Brut

Tree and Twig Arugula Salad
roasted pear, stilton cheese,
pine nut brittle and preserved cherry vinaigrette
\$10

2009 Riesling Dolomite

Butter Lettuce Salad
Goat cheese and beet terrine, pistachio dust,
black olive vinaigrette, pommes maxime
\$12

2008 Riesling NP

Calamari Tempura
Riesling and soya aioli, house dill slaw
\$15

2009 Gewürztraminer

Braised Bison Short Ribs
celeriac and truffle purée, wild and
tame mushrooms, micro greens
\$16

2008 Pinot Noir

Pan Seared Foie Gras
Mutsu apple tart tatin, ginger scented confit sunchoke,
coronation gastrique
\$16

2007 Indian Summer Riesling

We accept both Visa and Mastercard. Please leave your cell phones off in the dining room- Thank you.





Kabocha Squash Duo
truffled gnocchi and creamed;
braised brussel leaves, apple-parmesan brown butter
\$23
2007 Sauvignon Blanc Estate

Fenwood Farms Chicken Breast
soft polenta, garlic braised greens,
oven cured tomato, lemon garlic jus
\$29
2008 Gamay

Caramelized Digby Scallops
roasted purple potato, warm salad of fennel and vanilla,
poached white asparagus, fennel and dill purée
\$33
2008 Chardonnay Musqué

Roasted Ontario Lamb Rack
cauliflower flan, mushy peas, triple crunch mustard,
thyme jus
\$38
2008 Cabernet Merlot

Roasted Ontario Heritage Beef Striploin
cipollini confit, Lyonnaise potato, blue cheese cream
\$38
2007 Merlot

Cambridge Veal Chop
bacon and potato raviolo, Cookstown baby vegetables,
chanterelle mushroom ragout
\$38
2008 Pinot Noir

Executive Chef: Kevin Maniaci

