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## DINNER MENU

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

### **Tree & Twig Spring Blend**

wild leek vinaigrette, soy nuts,  
oven cured grapes, Upper Canada Comfort Cream

**\$9**

*2006 Riesling Dry*

### **Whitefish Niçoise**

asparagus, soft boiled quail egg, spiced olives,  
purple potato and anchovy vinaigrette

**\$12**

*2006 Gewürztraminer*

### **Maple Cured Yorkshire Pork Tenderloin**

tender greens, ratatouille, olive oil and goat cheese emulsion

**\$13**

*2006 Riesling*

### **Asparagus Raviolo**

roasted ricotta, baby shiitake sauté, black truffle hollandaise

**\$14**

*2006 Sauvignon Blanc Estate*

### **Grilled Octopus Salad**

black olive powder, adzuki beans, wild watercress

**\$18**

*2006 Rosé*

### **Seared Foie Gras**

Asian pear tatin, candied rhubarb jus

**\$19**

*2006 Indian Summer Late Harvest Riesling*

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





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**Wild Mushroom Ragout**

Cabernet gnocchi, caramelized pearl onions and sturdy greens,  
Grana Padano tuile

**\$22**

*2006 Pinot Noir*

**Roasted Half Chicken**

asparagus flan, buttered wild leeks,  
quinoa pilaf and Riesling scented pan jus

**\$25**

*2005 Chardonnay Estate*

**Seared Copper River Salmon**

warm heirloom tomato and Monforte goat cheese,  
arugula and twice smoked bacon risotto

**\$31**

*2004 Gamay Reserve*

**Fennel Pollen Seared Sea Scallops**

tomato and leek confit, lobster mashed potato,  
vermouth and sorrel cream

**\$34**

*2006 Riesling 'Dolomite'*

**Ontario Beef Tenderloin**

potato and chanterelle gratin,  
asparagus, baby carrots, oxtail jus

**\$35**

*2005 Cabernet/Merlot*

**Cumbræ Farms Spring Lamb Duo**

roasted rack, cassoulet style beans, natural juices;  
seared sirloin, forked sweet peas, spiced mint jus

**\$38**

*2005 Cabernet Franc Estate*

*Executive Chef: Kevin Maniaci*

