

**Ice Wine Festival  
Winemakers Menu**

Amuse

Ice wine glazed foie gras parfait  
*Cave Spring Brut*

~~~

Porcini scented tagliatelle pasta with chanterelle and bluefoot mushrooms,  
truffled Chardonnay cream  
*Cave Spring 2004 Chardonnay Reserve*

~~~

Roasted Pacific Cod on salsify, twice smoked bacon  
and watercress in a late harvest vinaigrette  
*Cave Spring 2004 Indian Summer Riesling*

~~~

Blood orange and prosecco terrine

~~~

Indian Summer scented duck breast with cider-braised cabbage,  
Pinot poached pear and a sultana jus  
*Cave Spring 2002 Pinot Noir – Estate*

~~~

Cumbræ Farms bison striploin with late harvest cabernet jus  
*Cave Spring 2002 Cab Merlot Reserve*

~~~

Coconut panna cotta, macadamia shortbread crust,  
compote of Niagara summer berries with lime  
*Cave Spring 2005 Vidal*