



DINNER MENU

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

Seasonal Soup Composition

with daily garnish

\$9

Ask your server for today's wine pairing

Heirloom Baby Beets

Goat cheese, pickled candy cane beets, pickled mustard seeds,
pureé spinach, orange gel

\$10

2009 Riesling NP

Butter Poached Black Tiger Shrimp

pressed potato salad, citrus saffron aioli and balsamic caviar

\$14

2009 Chenin Blanc

Apple Wood Hot Smoked Salmon

maple glazed pork belly, vanilla parsnip,
pickled cauliflower, honey hot mustard and apple gelée

\$15

2009 Riesling Estate

Lakeland Farms Duck Rilette

garlic crostini, two mustards, three pickles and herb salad

\$16

2009 Gamay

Seared Quebec Foie Gras

candied French Toast, sour cherry chutney,
blood orange pickle and Tahitian vanilla powder

\$19

2009 Indian Summer Riesling

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





Upper Canada Ricotta Agnolloti

baby spinach and ricotta, winter squash sauce,
toasted pumpkin seeds and Chardonnay foam

\$21

Dolomite Brut

Ontario Harvest Chicken

sweet potato cake, chicken confit galette and Cabernet Merlot jus

\$31

2009 Chardonnay Estate

Lakeland Farms Duck Breast

smoked wheat berries, roasted Tokyo turnips, fig and cherry balsamic compote,
green peppercorn sauce

\$34

2009 Pinot Noir Dolomite

Georgian Bay Ocean Trout

red king crab cake, braised swiss chard,
applewood smoked trout caviar, shrimp jus

\$36

2010 Gewürztraminer

Wellington County Beef

crusted with espresso, celeriac root pureé,
spiced chocolate sauce and Elderberry compote

\$37

2008 Cabernet Merlot

Spice Rubbed Rack of Lamb

Pingue chorizo bean cassoulet, Romesco sauce,
black olive soil and hazelnut flan

\$38

2007 Merlot

