

DINNER MENU



Please advise your server of any food allergies. We accept both Visa and Mastercard.

- 10 **Daily Soup**
inspired by the season
Cave Spring Dolomite Brut
- 14 **Local Organic Greens**
jen and joel's local greens, icewine poached bosc pear, toasted almonds
crumbled blue cheese, riesling vinaigrette
Cave Spring Riesling Dolomite
- 16 **Root Vegetable Salad**
"ohme farms" carrot terrine, shaved root vegetables, pickled beets, whipped yogurt
sherry vinegar, local cress
Cave Spring Chardonnay
- 18 **"Pingue" Prosciutto**
wildflower honey roasted figs, toasted pine nuts, mustard greens, shaved asiago cheese
extra virgin olive oil and aged balsamic
Cave Spring Chardonnay Estate or Cave Spring Gamay
- 18 **Tuna Tartar**
yellow fin tuna, sturgeon caviar, quail's egg, gherkins, red onion, citrus vinaigrette
Cave Spring Chardonnay Musqué
- 19 **Foie Gras**
pan-seared quebec foie gras, pain d'epices, caramelized apples, reduced cider
Cave Spring Riesling Indian Summer
- 22 **Scallops**
roasted sea scallops, grilled sweet corn, chorizo sausage and popped corn
Cave Spring Riesling Estate



- 22 **Squash Risotto**
roasted butternut squash risotto, pickled chilies, walnut pesto, “ohme farms” sprouts
cold pressed soya bean oil
Cave Spring Chardonnay Estate
- 30 **Roasted Chicken**
roasted spaghetti squash, chantrelle mushrooms, butternut squash purée,
crispy sage chicken jus
Cave Spring Gamay
- 34 **Muscovy Duck**
honey-glazed muscovy duck breast, pickled blackberries, roasted local heirloom beets
red beet purée, confit leg croquette, sweet and sour red wine emulsion
Cave Spring Pinot Noir
- 36 **Bouillabaisse**
poached tiger shrimp, mussels, clams, grilled calamari, roasted whitefish, new potatoes
white wine and saffron broth
Cave Spring Sauvignon Blanc
- 38 **“Surf & Turf”**
“24” hour braised beef cheeks, vanilla roasted nova scotia lobster, autumn vegetables
red wine reduction and lobster butter
Cave Spring Chardonnay Estate or Cave Spring Cabernet Franc Dolomite
- 38 **Beef Ribeye**
roasted aged ontario beef ribeye duo with cap steak pastrami and roasted eye of the rib
ohme farms new potatoes, caramelized shallots, cabernet franc jus
Cave Spring Cabernet Merlot
- 42 **Rack of Lamb**
sweet and smokey mustard crusted ontario lamb, roasted cauliflower, smoked lamb belly
roasted lamb jus
Cave Spring Cabernet Franc Dolomite