



INN ON THE TWENTY

Niagara's First Wine Country Destination

- 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 **Beet Tart**
Roasted heirloom beets, honey whipped goat cheese
hazelnut tart, sherry vinegar
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**
yellowfin 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**
slow braised pork belly, roasted cauliflower, "piccalilli" and curry oil
Cave Spring Riesling Estate

DINE • INN • SPA

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- 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, chanterelle mushrooms, butternut squash purée
crispy sage chicken jus
Cave Spring Gamay
- 34 **Muscovy Duck**
honey glazed duck breast, confit leg croquette, roasted local heirloom beets
pickled blackberry jus
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 Franc
- 42 **Rack of Lamb**
herb crusted rack of ontario lamb, beluga lentils, lamb belly, salt roasted jerusalem
artichokes, reduced red wine and mint jus
Cave Spring Cabernet Franc Dolomite

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