

## Dinner Menu

Glass of Ravine Vineyard Sand & Gravel  
Chardonnay, Sauvignon Blanc, or Redcoat

### First Course

#### FRENCH ONION SOUP

*Caramelized onion, Dre's buttery pullman,  
Gruyere cheese, rich beef broth*

#### BEEF TARTARE

*Hand chopped Ontario beef, black truffle, dijon, sherry vinegar,  
egg yolks, walnuts, grilled sourdough, Good Leaf lettuce*

#### TRUFFLED MUSHROOM FRICASSEE

*Oak Manor organic soft polenta, fresh corn, chives  
pickled honey mushrooms*

#### KUTERRA SALMON GRAVLAX

*Beet and dill cured BC salmon, caraway and herbed  
whipped ricotta, fried capers, pickled shallot*

### For the table.....

#### DRE'S BREAD

*Daily organic sourdough,  
St Brigid's organic A2 grass-fed Jersey butter, sea salt*

#### HEIRLOOM CARROTS

*Roasted multicoloured heirloom carrots,  
basil pesto, smoked almonds*

#### GREEN CABBAGE

*Seared and braised green cabbage, rielsing, herbs, tamari*

#### POMME ALIGOT

*Quebec cheese curds, buttery Yukon gold potatoes, chives*

#### BUTTER LETTUCE

*Buttermilk tarragon dressing, lemon, chives*

### Second Course

#### CORNISH HEN

*Roasted Ontario Cornish hen, sauce Chasseur,  
creme fraiche, tarragon*

#### HALIBUT

*Pan seared organic Pacific halibut,  
beurre blanc sauce, trout roe, chives*

#### CACIO E PEPE AGNOLOTTI

*Hand shaped agnolotti, pecorino, black pepper, roasted  
butternut squash, squash puree, goat cheese, pickled chili*

#### SHORT RIB

*Slow braised Ontario beef,  
black peppercorn sauce, herbs*

### Third Course

#### PUMPKIN PECAN CHEESECAKE

*Layered pumpkin cheesecake and pecan pie,  
dulce de leche, pecan praline, graham crust*

#### PISTACHIO AND VANILLA SUNDAE

*Pistachio and vanilla swirl soft serve gelato,  
pistachio syrup, white chocolate crunch*

#### STICKY TOFFEE PUDDING

*Canadian whisky sauce, vanilla bean ice cream*

Available for groups of 6 or less. Menu subject to change

THE  
**Cannery**  
RESTAURANT

*Wine Tours Dinner Menu*

**Starters**

*Please select one of the following*

**Cannery Romaine Caesar**

*Sourdough Croutons, Double Smoked Bacon Lardons,  
Cannery Caesar Dressing, Shaved Parmesan*

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**Mixed Green Salad (V)**

*Raspberry Dijon Vinaigrette, Pecans, Feta, Dried Cherries, Mandarin Oranges*

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**Soup du Jour**

*Created daily using only the freshest ingredients*

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**Crab Cake (A Cannery Signature Dish)**

*Blue Crab, Creole Aioli, Fennel Slaw*

**Entrees**

*Please select one of the following*

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**Braised Short Rib**

*Garlic & Chive Mashed Potato, Steam Asparagus, Bearnaise Sauce*

**Chicken Supreme**

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*Artichoke, Spinach and Goat Cheese Stuffed, Asparagus, Roasted Garlic and Chive Mashed Potatoes,  
Velouté*

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**Marrakech Salmon (Signature Dish)**

*Atlantic Salmon with Quinoa Pilaf, Sultana Raisins, Dried Apricots, Honey Marrakesh, Pistachio Crust*

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**Butternut Squash & Asparagus Risotto (V)**

*Roasted Garlic, Cured Lemon, Fire Roasted Pepper, Shaved Parmesan, Baby Pea Tendril*

**Dessert**

*Chef's Selected Dessert of the Evening*

Served in the Cannery Restaurant. Only available for groups of 40 people or less.  
Menu Subject to Change