

Dinner Menu

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

First Course

CHEESE PLATE

*A selection of 3 local Canadian cheeses,
house-made preserves, spiced almonds,
Dre's baguette crostini*

MUSHROOMS & POLENTA

*Slow cooked buttery soft polenta, piquant wild
mushroom ragu, pickled chillies, parmigiano*

BUTTERNUT SQUASH SOUP | GF*

*Spiced butternut squash soup, house-made creme
fraiche, pickled pumpkin, toasted pumpkin seed pesto,
Dre's buttermilk biscuit
minus biscuit

AUTUMN GREEN SALAD | GF | V*

*Autumn greens, baby kale, tahini lemon vinaigrette,
toasted pumpkin seeds, sheep feta,
miso glazed kabocha squash
minus cheese

Second Course

AUTUMN SQUASH | GF | V

*Roasted and fried delicata squash, beluga lentils,
quinoa, pumpkin seed pesto, tahini lemon vinaigrette,
pickled pumpkin & shallots*

GNOCCHI

*Hand-rolled potato gnocchi, smoked butternut squash
and goat cheese puree, lardo, brown butter and crispy
sage sauce, toasted shaved walnuts, truffle, pecorino*

SHORT RIB | GF

*Slow braised AAA Canadian beef short rib,
savoy cabbage puree, braised carrot, potato and turnip,
sauce bordelaise, horseradish ravigote, cornichon*

DUCK DUO | GF

*Confit duck leg, sliced smoked duck breast,
braised red cabbage, Alsatian potato salad,
mustard jus, fried brussel sprouts*

LING COD | GF

*Pan seared ling cod, tomato chilli glaze,
chickpea shakshouka, toum sauce, fresh dill and mint*

Third Course

PEANUT BUTTER & JELLY | GF | V

*Almond and date crust, chewy coconut caramel,
peanut butter mousse, shaved dark chocolate,
salted peanuts, concord grape jelly, grape sorbet*

PUMPKIN SPICE CAKE

*Pumpkin pecan spice cake, brown butter,
vanilla cream cheese icing, pumpkin seed crunch,
praline pecan ice cream*

APPLE CRUMBLE PIE

*Classic pie crust, Niagara apple filling, oat streusel
topping, sour cream ice cream, miso caramel*

THE
Cannery
RESTAURANT

Wine Tours Dinner Menu

Starters

Please select one of the following

Cannery Romaine Caesar

Rye Croutons, Double Smoked Bacon Lardons, Anchovy Buttermilk Dressing, Parmesan Shards

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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

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Stuffed Chicken Supreme

Cream Cheese, Artichoke & Spinach Stuffed, Sundried Tomato Pesto Mash, Caper Lemon Butter

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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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Mushroom Risotto (V)

Five Blend Mushroom, Winter Truffle Paste, Tarragon Pesto, Cured Lemon, Roasted Pepper, Parmesan Shards

Dessert

Chef's Selected Dessert of the Evening