



APPETIZER CHOICE OF

**SEARED SCALLOP** 

Ontario Lion's Mane Mushroom, Sunchoke Purée, Warm Pancetta Vinaigrette, Risotto Crisp

CHILLED JUMBO BLACK TIGER SHRIMP

Horseradish Tomato Sauce, Lemon

**BUFFALO MOZZARELLA** 

Heirloom Tomato, Arugula, Extra Virgin Olive Oil, 15-Year-Old Aged Balsamic

2020 CHENIN BLANC BIG HEAD WINES, NIAGARA-ON-THE-LAKE

ENTRÉE CHOICE OF

**ESPRESSO & SUMAC CRUSTED BISON RIBEYE** 

Crispy Sweet Potato Gnocchi, Balsamic Roasted Brussels Sprouts, Parsnip Purée, Sour Cherry Veal Demi

BRONTE PISTACHIO CRUSTED RACK OF LAMB

Honey Herb Roasted Carrots, Heirloom Potato, Lamb Demi

PROVIMI VEAL SHANK

Swede Purée, Fingerling Potatoes, Brussels Sprouts, Porcini Demi Cream

2020 CABERNET FRANC FEATHERSTONE ESTATE WINERY, VINELAND

DESSERT

BAKED POACHED PEAR

Cranberry Crème Anglaise, Candied Pecans, Ice Wine Gelée

2017 HOWARD'S ICEWINE VIDAL SUE-ANN STAFF ESTATE WINERY, ST. CATHARINES

MEAL: \$99 ~ WINE PAIRING: \$39
TAXES & GRATUITIES ARE NOT INCLUDED



Please drink responsibly.

Must be 19 years of age or older to enter the casino gaming area.

Individuals who are prohibited from attending Ontario gaming sites are not permitted to enter the property.