



January 29 – February 11, 2010

Winterlicious at Reds 2010

Lunch Menu

PRISTINE FARMS BEAN SOUP
BRAISED BARLEY, SMOKED KLOBASA
TAWSE ECHOS CHARDONNAY 2006 NIAGARA

OR

FOIE GRAS AND CHICKEN LIVER PARFAIT
TOASTED BRIOCHE, MADEIRA GELÉE, FRUIT PRESERVES
CAVE SPRING INDIAN SUMMER RIESLING 2008 NIAGARA

OR

ENDIVE AND CELTIC BLUE CHEESE SALAD
SHAVED PEAR, CANDIED PECANS, FIG AND DATE MUSTARD
VINAIGRETTE
INNISKILLIN RIESLING 2008 NIAGARA

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CUMBRAE FARMS LAMB MEATBALL
OVEN ROASTED TOMATOES, TAGLIATELLE PASTA, GARLIC CONFIT
SANDBANKS CABERNET FRANC 2007 PRINCE EDWARD COUNTY

OR

ONTARIO GRILLED BEEF TENDERLOIN
GLAZED PARSNIPS, SWEET POTATO, BRAISED RED CABBAGE
JACKSON TRIGGS 2006 MERLOT OKANAGAN VALLEY

OR

PAN ROASTED ARCTIC CHAR
SAUTÉED SPINACH, BELUGA LENTILS, WALNUT BEURRE
NOISETTE
NORMAN HARDIE PINOT NOIR 2008 PRINCE EDWARD COUNTY

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PROFITEROLES
VANILLA GELATO, CHOCOLATE SAUCE

OR

POPPY SEED ANGEL FOOD CAKE
MILK JAM, LEMON CURD, CHANTILLY CREAM

OR

CHEF'S SELECTION OF LOCAL ARTISANAL CHEESES

COLIO ESTATE VIDAL ICEWINE 2002 LAKE ERIE NORTH SHORE

\$25

with wine pairings \$40

(3 OZ. GLASSES, DESSERT 1 OZ.)



American Express presents

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Dinner

PRISTINE FARMS BEAN SOUP

BRAISED BARLEY, MARJORAM, SMOKED KLOBASA
INNISKILLIN RIESLING 2008 NIAGARA

OR

FOIE GRAS AND CHICKEN LIVER PARFAIT

TOASTED BRIOCHE, MADEIRA GELÉE, FRUIT PRESERVES
CAVE SPRING INDIAN SUMMER RIESLING 2008 NIAGARA

OR

ENDIVE AND CELTIC BLUE CHEESE SALAD

SHAVED PEAR, CANDIED PECANS, FIG AND DATE MUSTARD
VINAIGRETTE
INNISKILLIN RIESLING 2008 NIAGARA

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PAN ROASTED ARCTIC CHAR

SAUERKRAUT, SMOKED HAM HOCKS, RUSSIAN BLUE POTATOES
NORMAN HARDIE PINOT NOIR 2008 PRINCE EDWARD COUNTY

OR

CRISP DUCK CONFIT

SAUTÉED BELUGA LENTILS, NECTARINE AND GINGER
PRESERVES

PENINSULA RIDGE MERITAGE 2007 NIAGARA

OR

KAMOURASKA PORK LOIN

STEWED ROASTED BELL PEPPERS, SOCCA, OLIVES
CHÂTEAU DES CHARMES GEWÜRZTRAMINER 2007 NIAGARA

OR

BISON SHORT RIBS

GLAZED PARSNIPS, SWEET POTATO, BRAISED RED CABBAGE
JACKSON TRIGGS 2006 MERLOT OKANAGAN VALLEY

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PROFITEROLES

VANILLA GELATO, CHOCOLATE SAUCE

OR

POPPY SEED ANGEL FOOD CAKE

MILK JAM, LEMON CURD, CHANTILLY CREAM

OR

CHEF'S SELECTION OF LOCAL ARTISANAL CHEESES

COLIO ESTATE VIDAL ICEWINE 2002 LAKE ERIE NORTH SHORE

\$45

with wine pairings \$60

(3 OZ. GLASSES, DESSERT 1 OZ.)