



Weddings in Wine Country



Includes a Sparkling Wine Reception, 4-course dinner and wines to match each course.

The evening will be led by our Wine Consultant.

\$150 per guest

1ST COURSE

Forager's Seasonally Inspired Soup
Aged Cheddar Biscotti

2ND COURSE

Please select one of the following:

Hearts of Romaine
Creamy Garlic Dressing and Prosciutto
Cheese Croutons

Icewine Chioggia Beets
C'est Bon Lamb Milk Feta
Rhubarb Verjus Dressing

Organic Watercress and Arugula Salad
Lamb Milk Feta, Straw Potatoes, Balsamic Mushrooms
Maple Icewine Dressing

MAIN COURSE

Please select one of the following:

Free Range Capon Breast
Hand Cut Penne Pasta, Ricotta and 7th Street Spinach
Garden Basil Pesto

**Filet of Fundy Bay Salmon and
Stirling Silver Beef Rib Eye**
Forager Sourced Seasonal Niagara Vegetables

**Lake Huron Hoop Netted White Fish
and Free Range Farm Chicken**
Forager Sourced Seasonal Niagara Vegetables

DESSERT COURSE

Please select one of the following:

Icewine and Honey Carrot Cake
Goat Cheese Ice Cream and Peanut Brittle

White Meadow's Maple and Caramel Cheese Cake
Seasonal Niagara Fruit Compote

Bitter Chocolate Cake
Double Chocolate Ice Cream

FRANK DODD, CHEF