

THE VIEW
RESTAURANT



Forager's Feast
Date Night with a VIEW
Friday's & Saturday's in September, 2010

Butternut Squash Soup

Yukon potatoes and butternut squash simmered with brown sugar and clarified chicken stock, puréed and finished with honey crème fraiche

EastDell Estates VQA 2009 Pinot Grigio



Niagara Goat Cheese & Tomatoes

Fresh garden tomatoes sliced with layers of goat cheese and basil served over micro-greens, drizzled with a balsamic reduction

EastDell Estates VQA 2007 Black Cab



Sorbet

A refreshing scoop of Beamsville Concord grape sorbet



Autumn Chicken

Bone in chicken supreme coated with toasted almonds and topped with a caramelized apple wine sauce, served on sautéed pattypan and rice pilaf

EastDell Estates VQA 2008 Riesling

- or -

Beef Wellington

Ontario "AAA" beef tenderloin seared and wrapped in puff pastry, baked golden brown and served alongside roasted fingerling potatoes and steamed broccoli

EastDell Estates VQA 2006 Merlot Reserve



Warm Baked Apple

Delicious local apple marinated in Riesling Icewine and stuffed with caramel granola, served warm with refreshing cinnamon yogurt

EastDell Estates VQA 2007 Vidal Icewine

*\$110 per couple, \$90 without wine pairings.
Applicable taxes and gratuity are additional.
Wine pairings are approximately 2oz.*

Mark Your Calendar, Harvest Date Night: October 15th & 16th, 2010