

THE VIEW
RESTAURANT



Date Night with a VIEW

Featuring Game Meats

November 19 & 20, 2010

Bison Consommé

Lean Ontario bison simmered in chicken stock with egg whites, celery and peppercorns then clarified through cheesecloth and garnished with radish sprouts

EastDell Estates VQA 2007 Pinot Noir



Smoked Duck Roll

Smoked Peking duck finely shredded and mixed with hoisin sauce, julienne carrots, shiitake mushrooms and baby bok choy wrapped in Boston leaf lettuce

EastDell Estates VQA 2008 Riesling



Sorbet

A refreshing scoop of Beamsville Concord grape sorbet



Moose Meatloaf

Canadian moose meat blended with fresh herbs, panko bread crumbs and onions, baked golden brown and served with a blueberry tomato purée, buttery brussel sprouts and roasted red potatoes

EastDell Estates VQA 2009 Black Cab

- or -

Venison Tenderloin

Pan seared venison drizzled with a natural pan reduction and served with four year old cheddar cheese mashed potatoes and steamed broccoli

EastDell Estates VQA 2006 Merlot Reserve



“Beavertail”

A truly Canadian treat House-made beavertail pastry topped with mixed berry compote and sprinkled with icing sugar

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, Festive Date Night: December 17 & 18, 2010