

SNOW GLOBE SOIRÉE MENU

TIDE & VINE OYSTER HOUSE
CHEFS CAMERON MACDONALD & STEVE SPERLING

JANUARY 23-26 2020

AMUSE BOUCHE

APPLEWOOD SMOKED KUSSHI OYSTER
With Fennel and Cucumber Icewine Relish

APPETIZER

WARM MUSHROOM SALAD
Jerusalem Artichoke Purée, Pickled Carrot, Crispy Kale, Frisse, Truffle Vinaigrette

CHOICE OF ENTRÉE

HAND ROLLED RICOTTA GNOCCHI
Butternut Squash & Sage Cream, Shaved Parmesan, Sage Oil, Crisp Sage

BEEF TENDERLOIN
Winter Vegetable Mille Feuille, Roasted Parsnip, Red Wine Jus

ROASTED HALIBUT
Confit Fingerling Potatoes, Stewed Leeks, Roasted Hen of the Woods Mushrooms,
Herbed White Wine Cream

DESSERT

OLIVE OIL CAKE
Red Wine Poached Pear, Fig Jam, Honey Whipped Goat Cheese

NIAGARA
**ICEWINE
FESTIVAL**
CANADA'S COOLEST
WINE FESTIVAL

*Menus are subject to change.
Final menu will be emailed for guest selection by December 15th 2019.
Dietary restrictions & food allergies can be accommodated.

