



# Taste of Burlington

Prix Fixe Dinner - 58 per guest

## Choice of Appetizer

### **TUSCAN MINISTRONE**

TOMATO, ORECCHIETTE, KALE, BEAN

*PAIR WITH PINOT NOIR ROSÉ | HIDDEN BENCH 'LOCUST LANE',  
NIAGARA PENINSULA*

### **GREEN GODDESS SALAD**

BIBB LETTUCE, TOASTED PITA, DILL, CILANTRO,  
PICKLED RED ONION, RADISH

*PAIR WITH CHENIN BLANC | BOSCHENDAL ESTATE 'RACHELSFONTEIN',  
SOUTH AFRICA*

## Choice of Entrée

### **SHORTRIB PASTA**

RIGATONI, SPICY TOMATO SAUCE, RAPINI, STRACCIATELLA

*PAIR WITH SANGIOVESE/MONTEPULCIANO | COCCI GRIFONI  
'ROSSO PICENO', MARCHE, ITALY*

### **ROASTED CAULIFLOWER**

CHILI GARLIC OIL, SUNFLOWER SEED BUTTER, BLISTERED TOMATO,  
CHIMICHURRI

*PAIR WITH RIESLING | KING + VICTORIA 'HANCK VINEYARD',  
TWENTY MILE BENCH, NIAGARA*

### **BAKED MONKFISH**

COUSCOUS, SUNDRIED TOMATO RELISH, OLIVE, SHALLOT, FETA, FRISÉE

*PAIR WITH PINOT NOIR | BACHELDER 'VILLAGE', NIAGARA*

## Choice of Dessert

### **PISTACHIO CHEESECAKE**

WHITE CHOCOLATE, CRUSHED PISTACHIO, CHANTILLY CREAM

### **SEASONAL GELATO OR SORBET**