

\$40 per guest or \$55 with wine pairing
January 30 - February 9
Wednesday - Saturday
5:30 - 10

[CLICK HERE TO BOOK YOUR RESERVATION](#)

MILDRED'S WINTER CLASSIC

To Start

Garlic & Cheddar Biscuit
with salted butter

Appetizer

(choose one)

Italian Bread Soup

topped with herb croutons, grana padano & fried parsley
or

Kale Winter Salad

with sweet potato, red quinoa, beech mushrooms,
topped with feta & drizzled with a maple mustard vinaigrette
or

Shrimp and Crab Cakes

crunchy cakes flavored with kaffir lime, cumin, coriander & jicama
served with a tangy chili lime emulsion

Wine pairing - Sauvignon Blanc, Reif Estate, 2017, Niagara, ON

Main

(choose one)

Red Wine Braised Beef Short Rib

with braised cipollini, baby carrot & kale
on a bed of seared polenta
or

Mildred's Duck & Waffles

drizzled with wild blueberry & green peppercorn chutney,
rhubarb gastrique & topped with a sunny duck egg
or

Pan Seared Lingcod

with roasted new potatoes, braised fennel,
spinach & leek, tomato broth
or

Farro Risotto

with mushroom, herb crostini, topped with a poached egg

Wine Pairing - Pinot Noir, Keint-he Portage, 2014, Niagara, ON

Dessert

(choose one)

Butterscotch Budino

topped with whipped cream & butter crunch
or

MILDRED'S World Famous Profiteroles

stuffed with Lindt milk chocolate ice cream, drizzled with
chocolate & caramel sauces
or

Mrs. Biederhof's Mini Buttermilk & Blueberry Pancakes

two mini pancakes served with a wild blueberry compote,
Lanark County organic maple syrup & whipped cream

*Wine pairing - Late Harvest Ice Wine, Cave Spring,
2016, Niagara, ON*

