

Paradiso

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Present An Evening Of Food & Wine Featuring
Chef Matthew Tait & The Wines Of Niagara

Cider Poached Scallop Brulee
Roasted Butternut Squash and Lime Pavée
Shallow Fried Leek Hearts
Riesling 2008

Caramel Corn Crusted Chicken Leg
Charred Corn Slaw
Manuka Honey-Garlic Sauce
Pinot Gris 2010

Smoked Bacon Fat Confit of Black Cod
Grilled Mango Salsa
Vanilla Dried Carrot
Blonde Frisee
Reserve Chardonnay 2008

Pepper Crusted Bison Striploin
Strawberry Relish
Baby Arugula, Almond Vinaigrette
Sea Salt Roasted Almonds
Syrah 2008

Braised Lamb Neck and Dried Cherry Raviolo
Smoked Portobello Mushroom Tartar
Pickled Asparagus and Roasted Pepper Salad
Cabernet Sauvignon 2007

\$80 per person

Thursday November 10, 2011 7pm

Call for Reservations

www.paradisorestaurant.com