

PONTE VECCHIO

ITALIAN FINE DINING

AVAILABLE
MONDAY – WEDNESDAY

APPETIZER CHOICE OF

SEARED SCALLOP

Ontario Lion's Mane Mushroom, Sunchoke Purée,
Warm Pancetta Vinaigrette, Risotto Crisp

CHILLED JUMBO BLACK TIGER SHRIMP

Horseradish Tomato Sauce, Lemon

BUFFALO MOZZARELLA

Heirloom Tomato, Arugula, Extra Virgin Olive Oil, 15-Year-Old Aged Balsamic

2020 CHENIN BLANC

BIG HEAD WINES, NIAGARA-ON-THE-LAKE

ENTRÉE CHOICE OF

ESPRESSO & SUMAC CRUSTED BISON RIBEYE

Crispy Sweet Potato Gnocchi, Balsamic Roasted Brussels Sprouts, Parsnip Purée,
Sour Cherry Veal Demi

BRONTE PISTACHIO CRUSTED RACK OF LAMB

Honey Herb Roasted Carrots, Heirloom Potato, Lamb Demi

PROVIMI VEAL SHANK

Swede Purée, Fingerling Potatoes, Brussels Sprouts, Porcini Demi Cream

2020 CABERNET FRANC

FEATHERSTONE ESTATE WINERY, VINELAND

DESSERT

BAKED POACHED PEAR

Cranberry Crème Anglaise, Candied Pecans, Ice Wine Gelée

2017 HOWARD'S ICEWINE VIDAL

SUE-ANN STAFF ESTATE WINERY, ST. CATHARINES

MEAL: \$99 ~ WINE PAIRING: \$39

TAXES & GRATUITIES ARE NOT INCLUDED

FALLSVIEW®
CASINO RESORT

