

*Paradiso*



FLAT ROCK  
CELLARS

Chef Matthew Tait

WineMaker

**Butter Confit of Lobster**

with herbed polenta French fries, double smoked bacon mayonnaise and green onion salsa verde

2007 Riddled

**Slow Roasted Cornish Hen**

With smoked Dijon mustard-fingerling potato salad, horseradish vinaigrette and crispy noodles

2008 Unplugged Chardonnay

**Pepper Crusted Bison Loin**

With cauliflower-manchego cheese puree and fig+pinot noir jam

2009 Pinot Noir

**Braised Beef Cheek Roulade**

Wrapped in crispy prosciutto with gorgonzola cheese fondue and roasted vine ripened tomato

2007 Pinot Noir Reserve

**Stuffed Pear Fritti**

Tangerine crème patissier stuffed Sweet Revenge poached pear crusted with amaretti cookies and finished with a lemongrass caramel

2007 Sweet Revenge Vidal Icewine

Thursday January 27, 2011 7pm

\$75.00 per person ~ Seating Is Limited ~ Call For Reservations

Paradiso Oakville 125 Lakeshore Road E 905.338.1594