



Niagara Culinary Experience

Sample Dinner Menu

Sweet Potato and Five Spice Soup with Lime Cream and Yam Fritter

Or

Local Artisanal Salad Greens with “Monforte” Toscano and “Kozlik’s” Mustard Seed Vinaigrette

Or

Chicken and Foie Gras Terrine with Mulled Rosé Gelée and Mustard Vinaigrette

~

Housemade Pasta with Steamed P.E.I Mussels

Local Spinach, Red Chili Beurre Blanc

Or

Pistachio Crusted Rainbow Trout with Garlic Wilted Kale

Herbed New Potato, “Kozlik’s” Mustard Brown Butter

Or

Smoked Bacon-Wrapped Breast of Chantecler Chicken

“Marc’s” Wild Mushrooms, Roasted Garlic Polenta, Pan Jus

~

Dark Chocolate Caramel Tart with Salted Caramel Ice Cream and Praline

Or

Almond Cake with “Colbey’s” Wild Honey

Lemon Curd and Honey Ice Cream

Or

Daily Selection of Three Housemade Ice Creams & Sorbets

Enjoy!!

Chef-Owner Stephen Treadwell

Chef de Cuisine Matthew Payne

Jr. Sous Chef Josh Dawe