

# Queenston Heights Restaurant



Presents

## Niagara Parks Apprentice Cooks & Chefs 4th Annual Showcase Dinner

Thursday, October 22nd, 2009



### **Selection of Artisan Breads**

*Olive, Cranberry, French Stick and Pretzel*



### **Rainbow Trout Mousse**

*Wrapped in Effingham Spinach*

*Wild Rice Pilaf and Fine Herb Chardonnay Cream*

**2008 Mike Weir Sauvignon Blanc**



### **Spicy Butternut Squash Soup**

*Focaccia Crouton with Cilantro Pesto and Goat Cheese*

**2007 Chateau des Charmes Estate Chardonnay**



### **Green Apple Sorbet**

*with Calvados Drizzle*



### **Grilled Fillet Steak**

*Mushroom and Shallot Reduction*



### **Pheasant Breast**

*with Double Smoked Bacon*

**2007 Inniskillin Wine Maker Series Cabernet Shiraz**

### **Blue Cheese filled Yukon Gold Potatoes**

### **Medley of Baby Vegetables**



### **Queenston Salad**

*Frisée and Lola Rosa and Green Oak Lettuces in a Cucumber Basket*

*with Pear and Riesling Vinaigrette*

**2008 Cave Spring Riesling Dolomite**



### **Frozen Ice Wine Souffle**

*Seasonal Fruit and Wild Berry Coulis*

**2007 Lailey Vidal Ice Wine**



### **Fresh Brewed Coffee, Decaffeinated Coffee or Specialty Tea**

*Served with our own Niagara Nougat*