

Queenston Heights Restaurant



Presents

Niagara Parks Apprentice Cooks & Chefs

5th Annual Showcase Dinner

Thursday, November 4th, 2010



Selection of Artisan Breads

Olive, Cranberry, French Stick and Pretzel



Black Tiger Shrimp

Filled with Lobster and Spinach Mousse

on a bed of Leek, Carrot and Wild Rice

Riesling Beurre Blanc

2007 Chateau des Charmes, Riesling, Old Wines



Roasted Speck Farm Quail

Filled with Bosc Grilled Pear and Herbs, Accompanied by Garlic Spaetzle

Blueberry Reduction Jus

2008 Mike Weir, Pinot Noir



White Lady Peach Sorbet

Drizzled with Vidal Grape Champanade



Ontario Grain Fed Veal Tenderloin and Sea Scallop

on St. David's Prosciutto Ham

Cabernet Merlot Shallot Sauce

Mini Vegetables

Fingerling and Purple Potatoes

2007 Inniskillin, Winemaker Series, Merlot



Queenston Salad

Frisée and Butterhead Lettuces in a Cucumber Basket

with Maple Orange Vinaigrette

2008 13th Street, Cabernet Rosé



White Chocolate Mousse

Pastel Tulip Cup, Wild Raspberry Coulis

2008 Henry of Pelham, Cabernet Franc Ice Wine



Fresh Brewed Coffee, Decaffeinated Coffee or Specialty Tea

Served with Petit Fours