

# SHOWCASE OF CHEFS

## Elements on the Falls Restaurant and Table Rock Grand Hall

Sunday, April 3, 2011

11:30 a.m. to 4:00 p.m.

### ~ THE CHEESE TRUCKLE ~

Fine Selection of Cheese and Biscuits

**Cheese Monger: Roger K. Thompson**

### ~ QUEENSTON HEIGHTS RESTAURANT ~

Arctic Char Fillet on Ontario Pickerel Mousse

Vanilla Gewurztraminer Beurre Blanc

**Chef: Elbert Wiersema**

### ~ CASA MIA RISTORANTE ~

Lobster Ravioli

**Chef: Claudio Mollica**

### ~ EDGEWATERS TAP & GRILL ~

Parma Ham and Fontina Stuffed Pork Tenderloin

Crusted Polenta and Fire Roasted Tomato Sauce

**Chef: Sidney Krick**

### ~ REMINGTONS OF NIAGARA ~

Braised Veal Cheek with Sweet Corn Risotto

**Chefs: John Tennier & Matt Atkinson**

### ~ ELEMENTS ON THE FALLS RESTAURANT ~

Garlic and Herb Crusted Lamb Medallions

Minted Apple Relish, Chive Spaetzle and Pinot Noir Mustard Glaze

**Chef: Paul Pennock C.C.C.**

### ~ CASA VOSTRA ~

Vodka and Citrus Cured Atlantic Salmon

Mini Potato Pancake, Dill Crème Fraîche

**Chef: Angelo Melchiorre**

### ~ CARPACCIO RESTAURANT & WINE BAR ~

Braised Short Ribs with Kumquat Preserve

**Chef: Matt Marazzo**

### ~ SWEETS FROM NIAGARA PARKS ~

Assorted Pastries, Squares and Tartelettes

**Pastry Chef: Francesca Della Manna**

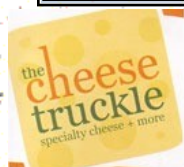
Niagara Ices from Italian Ice Cream

**Chef: Andrew Vergalito**



Fresh Brewed Coffee, Decaffeinated Coffee or Tea

Selection of VQA Wines and Beer



04-March-11