

TABLE ROCK HOUSE

RESTAURANT

..... BY NIAGARA PARKS

NEW YEAR'S EVE

• PRIX FIXE •

Choose one starter, entrée and dessert **135**

Inniskillin Sparkling Cuvée Wine Toast

Assorted Artisan Bread, Rolls & Butter

STARTERS

WINTER SALAD

*radicchio, endive, frisée, poached pears, pickled beets,
toasted hazelnut, Devil's Rock blue cheese, maple mustard vinaigrette*

ROASTED BUTTERNUT SQUASH SOUP

cranberries, pumpkin seeds, chestnuts

CLAM CHOWDER

*Niagara Specialties double-smoked bacon, potato,
celery, red pepper, dill oil*

SMOKED CHICKEN + HAM HOCK ARANCINI

garlic aioli, pickled red onions, arugula

GRILLED GARLIC SHRIMP + ATLANTIC CRAB CAKE

Old Bay aioli, pickled fennel, celery root slaw, frisée

SMOKED ONTARIO DUCK CROQUETTES

cranberry aioli, pickled cranberries, micro greens

PALATE CLEANSER

Niagara Apple Cider Sorbet



VEGETARIAN



VEGAN



GLUTEN FREE

ENTRÉES

GRILLED 8OZ BEEF TENDERLOIN

potato gratin, maitake mushroom, baby carrots, truffle jus

BROILED ATLANTIC HALIBUT

potato gratin, charred onion petals, broccolini, lobster sauce, tarragon

WHITE BEAN, KALE + ROASTED GARLIC RAVIOLI 🌿

navy beans, tomato, vegetable nage, parmesan

SUMAC-DUSTED FRIED CAULIFLOWER 🍏

hummus, basmati rice, house pickles, whipped garlic tahini, fresh herbs

ONTARIO DUCK LEG CONFIT

*crushed celery root, braised red cabbage, fried brussel sprouts,
Jordan cherry jus*

HERB-CRUSTED ONTARIO RACK OF LAMB

eggplant purée, broccolini, tomato raisins, salsa verde, red wine jus

DESSERTS

PISTACHIO SPHERE

white seasonal coulis

CAFÉ LATTE CAKE

salted caramel

TRIPLE CHOCOLATE MOUSSE

seasonal fruit coulis

STRAWBERRY CHEESECAKE

strawberry coulis

CHOCOLATE COCONUT SPHERE 🍏🌿

salted caramel



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