

# TABLE ROCK HOUSE

## RESTAURANT

..... BY NIAGARA PARKS .....

# NEW YEAR'S EVE

• À LA CARTE •

## STARTERS

### ARTISAN BREAD BASKET 8

*Niagara honey butter*

### WINTER SALAD 20

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

### ROASTED BUTTERNUT SQUASH SOUP 14

*cranberries, pumpkin seeds, chestnuts*

### CLAM CHOWDER 16

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

### SMOKED CHICKEN + HAM HOCK ARANCINI 20

*garlic aioli, pickled red onions, arugula*

### GRILLED GARLIC SHRIMP + ATLANTIC CRAB CAKE 24

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

### SMOKED ONTARIO DUCK CROQUETTES 20

*cranberry aioli, pickled cranberries, micro greens*

PRICES ARE IN CANADIAN FUNDS AND ARE EXCLUSIVE OF APPLICABLE TAX AND SERVICE FEES

 VEGETARIAN

 VEGAN

 GLUTEN FREE

# ENTRÉES

## GRILLED 8OZ BEEF TENDERLOIN 70

*potato gratin, maitake mushroom, baby carrots, truffle jus*

## BROILED ATLANTIC HALIBUT 60

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

## WHITE BEAN, KALE + ROASTED GARLIC RAVIOLI 45

*navy beans, tomato, vegetable nage, parmesan*

## SUMAC-DUSTED FRIED CAULIFLOWER 45

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

## ONTARIO DUCK LEG CONFIT 50

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

## HERB-CRUSTED ONTARIO RACK OF LAMB 70

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

# DESSERTS

## PISTACHIO SPHERE 17

*white seasonal coulis*

## CAFÉ LATTE CAKE 17

*salted caramel*

## TRIPLE CHOCOLATE MOUSSE 17

*seasonal fruit coulis*

## STRAWBERRY CHEESECAKE 17

*strawberry coulis*

## CHOCOLATE COCONUT SPHERE 17

*salted caramel*



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