



Table Rock House Restaurant

welcomes

Jazz Music Night

Thursday February 15th, 2024

Prix Fixe Menu

Choose one starter, entrée, and dessert - \$60 per person

STARTERS

Chef's Feature Soup

created fresh daily

Falls Salad

Niagara butter blend lettuce, frisée lettuce, Gunn's Hill brie, Niagara stone fruit, toasted walnuts, baco-noir vinaigrette

Fried Vegetable Dumplings

kimchi, gochujang, sesame seeds, scallions

Wedge Salad

crisp iceberg lettuce, bacon jam, blue cheese, heirloom cherry tomatoes, pickled red onion, buttermilk dressing

Spinach and Ricotta Arancini

fire roasted tomato sauce, basil pesto, Pingue prosciutto, parmesan, balsamic reduction

ENTRÉES

Braised Beef Short Rib

potato puree, pearl onions, forest mushrooms, double smoked bacon, red wine jus

Duck Leg Confit

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

Moroccan Falafel Tagine

stewed peppers, tomato, chickpea, olive, apricot, whipped tahini, toasted pistachio

Rosewood Smoked Honey and Rosemary Glazed Salmon

butternut squash ratatouille, chestnut, honey poached cranberries, pumpkin seeds

Grilled Berkshire Pork Chop

maple brined Ontario pork chop, mashed potatoes, double smoked bacon and caraway seed sauerkraut, apple butter, calvados jus

Wild Mushroom Cannelloni

roasted cauliflower puree, sauteed wild mushrooms, pickled honey mushrooms, brown butter, truffle and lemon, shaved parmesan

DESSERTS**Triple Chocolate Mousse**

Niagara seasonal fruit coulis

Trio of Niagara Ice Gelato

seasonal fruit

Lemon Meringue Tart

almond crust, lemon curd, torched meringue

Caramel Apple Cheesecake

salted caramel, hazelnut praline

Prices in Canadian funds and exclusive of tax and service fees