

..... BY NIAGARA PARKS

VALENTINE'S DAY

• PRIX FIXE •

Choose one starter, entrée and dessert.

Assorted Artisan Bread, Rolls & Butter

STARTERS

POTATO AND LEEK SOUP ****\$

black pepper sour cream, herb oil

VEGETABLE SAMOSAS 💍

tamarind, apricot chutney, coriander, minted coconut yogurt

PEL MUSSELS

white wine, garlic, herbs, butter, grilled baquette

WINTER SALAD

butter lettuces, dried cherries, spiced granola, goat cheese, blueberry baco-noir vinaigrette

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

ONTARIO DUCK CROQUETTES

cranberry aioli, pickled cranberries, micro greens







PRICE IS IN CANADIAN FUNDS AND EXCLUSIVE OF TAX AND SERVICE FEES

ENTRÉES

BRAISED LAMB SHANK \$

eggplant purée, tomato raisins, salsa verde, broccolini, lamb jus

GRILLED 120Z NEW YORK STRIPLOIN &

mashed potatoes, carrots, double-smoked bacon, forest mushrooms, red onion marmalade, red wine jus

STUFFED ONTARIO CHICKEN BREAST

truffle and chicken mousse, crushed celery root, celery ribs, truffle vinaigrette, fried popcorn chicken, red wine jus

EAST COAST HALIBUT \$

pan-seared Atlantic halibut, curried cauliflower purée, roasted cauliflower florets, toasted almonds, golden raisins, apple pearls, brown butter

WILD MUSHROOM CANNELLONI

roasted cauliflower purée, sautéed wild mushrooms, pickled honey mushrooms, brown butter, truffle and lemon, shaved parmesan

SUMAC DUSTED FRIED CAULIFLOWER TO

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

DESSERTS

CHOCOLATE RASPBERRY HEART

seasonal fruit coulis

CAFÉ LATTE CAKE

salted caramel

PISTACHIO SPHERE

white chocolate, seasonal fruit coulis

CARAMEL APPLE CHEESECAKE

salted caramel, hazelnut praline

TRIO OF NIAGARA ICE GELATO 💍

seasonal fruit







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