



Table Rock House Restaurant

welcomes

Jazz Music Night

Thursday February 20th 2025

Prix Fixe Menu

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

Starters

Chef's Feature Soup
created fresh daily

Crispy Brussel Sprouts
maple miso glazed, confit heirloom cherry tomatoes, golden raisins, pomegranate seeds (vegan)

Grilled Tiger Prawns
yellow curry sauce, clam meat, confit heirloom cherry tomatoes, salsa verde, fresh basil

Table Rock Fall Salad
local kale, farm greens, pickled apple, cherry tomatoes, cranberries, toasted walnut, creamy onion dressing (vegetarian, GF)

Entrées

Smoked Beef Short Rib
garlic butter mashed potatoes, pearl onions, grilled broccolini, chimichurri, red wine jus

Maple & Apricot Butternut Squash
braised carrots, quinoa kale cranberry salad, cherry tomatoes, pickled onions (vegan, GF)

Butter Vegetable Curry
crispy chickpeas, rice pilaf, vegetable chutney, pita bread (vegetarian)

Apricot Glazed Rainbow Trout
parsnip and apple purée, braised carrots and beets, bell pepper jam, fresh herb oil (GF)

Grilled Ontario Pork Chop
garlic butter mashed potatoes, corn and squash succotash, apple walnut raisin compote, truffle jus (GF)

Desserts

Apple Cinnamon Cheesecake
sea salt caramel

Chocolate Dome
mixed berry coulis

Pecan Tart
pecan cranberry dust, berry liqueur mascarpone

Trio of Niagara Ice Gelato
seasonal fruit (GF)

Prices in Canadian funds and exclusive of tax and service fees