

ELEMENTS

ON THE FALLS RESTAURANT

NIAGARA PARKS CULINARY'S CHEF ELBERT WIERSEMA

Holland-born Executive Chef Elbert Wiersema C.F.B.E. graduated with a culinary degree in 1985. His journey began at the famous Chez Castel in Paris, France. He then went on to the 45 Park Lane Metropole Casino in London, United Kingdom and Horizons & Cottages, a Relais & Chateau property in Bermuda. During 15 years on the islands he worked for prestigious properties like Elbow Beach Hotel, a Mandarin Resort, Harmony Club and Ariel Sands Hotel. While in Bermuda he graduated as a designated Certified Food & Beverage Executive through the American Hotel & Motel Association.

Upon moving to Canada in 2002, Chef Elbert landed at Niagara Parks' picturesque Queenston Heights Restaurant, featuring a comprehensive selection of local VQA wines and fresh farm fare. He worked with local producers and has created signature dishes using Ontario, Canadian and local products. Chef Elbert is now bringing his unique culinary passion to Elements on the Falls Restaurant which features the freshest ingredients from local farms, where our award-winning Chef expertly prepares Niagara-inspired cuisine right before your eyes.

Chef Elbert has represented Canada at the Toronto Food & Wine Classic as well as many charity culinary events. Niagara Parks is delighted to have Chef Elbert serving you at Elements on the Falls Restaurant, dining as close as you can get to the falls.

PROUDLY FEAST ON CERTIFIED

Elements on the Falls Restaurant is recognized by the Ontario Culinary Tourism Alliance for leading the way in local food procurement, partnerships and community participation.

Feast On is a program that certifies restaurants that are champions of Ontario food and drink. By dining at Elements on the Falls Restaurant, you help to support the many growers, producers and craftspeople that make up the province's strong food and agriculture sectors.

The "Certified Taste of Ontario" badge shows locals and travellers alike that we are committed to showcasing Ontario's unique tastes of place.

You can learn more about the Feast On program by visiting their website at feaston.ontarioculinary.com



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SOUPS & STARTERS

CHEF'S FEATURE SOUP	Created fresh daily	9
ROASTED BUTTERNUT SQUASH BISQUE	Baby arugula cream, flat parsley noodle, toasted sunflower seeds	10
ROSEMARY GARLIC FLATBREAD	Pico de gallo, shoal lake wild rice, Woolwich goat's cheese, Bright's asiago cheese, parsley pesto	15
VEGETABLES SAMOSAS	Aromatic, zesty vegetable filling, coriander dip	15
COHO SMOKED SALMON ROULADE	Cold Canadian smoked salmon rolled over a VQA Riesling wine cream cheese, butter lettuce, roasted Ontario garlic aioli	18
SMOKED MUSCOVY DUCK BREAST	On cognac and peppercorn pate, organic butter lettuce and artisan bread, white balsamic ice wine dressing	18
ARTISAN CHARCUTERIE PLATTER FOR TWO	Locally sourced cured charcuterie meats and artisan cheese, olives and grilled vegetable tapenade, French baguette	28

SALADS

GRILLED BOSC PEAR SALAD	Butter lettuce, concord gorgonzola cheese, toasted northern pecans, blueberry baco noir vinaigrette	18
CAESAR SALAD	Hearts of romaine lettuce, shaved parmesan, bacon bits, croutons, creamy garlic dressing	15
ORGANIC NIAGARA BUTTER LETTUCE	Choice of vinaigrette dressing: blueberry baco noir, maple vidal, white balsamic ice wine, peach chardonnay, herb vinaigrette	13

At Niagara Parks Culinary, we're committed to supporting the many growers, producers and craftspeople that make up Ontario's strong food and agricultural sectors.

Ask your server about our selection of Niagara VQA wines, local craft beers, and the many purveyors who supply our fresh, local ingredients.

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DINNER ENTRÉES

ONTARIO CHICKEN SUPREME	Filled with Thornloe Goat and Bright's Havarti cheese, Niagara chard, St. David's roasted red pepper sauce, locally sourced vegetables and potato of the day	36
BAKED FOGO ISLAND COD, MANITOULIN RAINBOW TROUT FILLETS	Fennel root herb butter sauce, shoal lake wild rice pilaf, locally sourced vegetables	39
VEGETABLE AND GOAT CHEESE FONDANT STACK	Grated zucchini and yellow potato, Woolwich goat's cheese, Enviro Farm black and king oyster mushrooms, St. David's roasted red pepper sauce	32
GRILLED GRAIN-FED VEAL TENDERLOIN 8 OZ.	Sea buckthorn berry sauce, locally sourced vegetables and potato of the day	39
BONE-IN GRILLED RIB EYE STEAK 12 OZ.	Prime Canadian AAA rib eye steak, aged 28 days for superior flavour and tenderness, purple shallot red wine jus, locally sourced vegetables and potato of the day	43
CHAR-GRILLED AAA STRIPLOIN STEAK 8 OZ.	Balsamic honey reduction, locally sourced vegetables and potato of the day	41
LAMB MIXED GRILL	Ontario lamb striploin and spicy lamb sausage, rosemary shiraz jus, locally sourced vegetables and potato of the day	41

CATCH OF THE DAY Market Price

Our chefs proudly source the freshest available fish from Ontario's Great Lakes or the coastal waters of Canada, prepared with a local flair



All prices in Canadian dollars.
Applicable tax and service fee not included.

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SWEET ENDINGS

NIAGARA SPY APPLE BARGE	Warm cinnamon-scented apples, raisins, French vanilla ice cream, filo pastry basket, Chantilly cream	12
MEADOW FARM MAPLE CHEESECAKE	Cinnamon graham crust, glazed spiced northern pecans, drizzled with Canadian maple syrup	13
WHITE CHOCOLATE CRÈME BRÛLÉE	Synergy of cream, eggs, sugar and white chocolate	11
RED HAVEN PEACH BUTTER TART	Blackberry gelato	11
DOUBLE CHOCOLATE MOUSSE	Pastel chocolate tulip cup, chocolate mousse, Laura Secord chocolate cream liqueur, raspberries, sea buckthorn berry gelato	12
TRIO OF GELATO WITH FRUIT	Your server will be pleased to advise daily selections	10

LOCAL PURVEYORS

Here are some of the many local growers and producers that provide us with fresh Ontario ingredients:

ACE BAKERY

Flatbread is produced by Ace Bakery, Toronto, Ontario, Canada.

SLEGGERS GREENS

A family owned greenhouse operation located at the edge of Strathroy, 20 minutes west of London.

FORTY CREEK WHISKY

Forty Creek Distillery was started in Grimsby, Ontario in 1992.

NIAGARA VINEGAR

House-made vinaigrettes from Niagara Vinegar in St. Catharines, Ontario.

LA SALETTE NORFOLK COUNTY

Salad ingredients are sourced through La Salette Norfolk County.

ST. DAVID'S HYDROPONICS

St. David's Hydroponics has been growing peppers in Ontario since 1985.

THE BUTCHER SHOPPE

The Butcher Shoppe is a Southern Ontario family run Meat Purveyor.

QUEENS PASTA

Pasta by Queens Pasta, from Toronto, Canada.

RAINBOW TROUT

Our Rainbow Trout is sourced from northern Lake Huron.

GUNN'S HILL ARTISAN CHEESE

A small artisan cheese plant in Oxford, Ontario.

FOGO ISLAND FISH

Fogo Island is a small island located off the Northeast coast of Newfoundland & Labrador.

ENVIRO MUSHROOM FARM

Grows, packs and markets varieties of specialty mushrooms.

ZEPHYR ORGANICS

Growing certified organic vegetables for 21 years, now on their third-generation family-owned farm.

SWEET & STICKY ICE SYRUP™

A natural, distinctive Canadian product derived from Vidal and Cabernet grapes varieties.

100KM FOODS

Sources local charcuterie cured meats and Ontario cheese.

NIAGARA FOOD SPECIALTIES

Local artisan producers of traditional hand crafted cured meats.

WOOLWICH DAIRY INC.

Woolwich Goat's Cheese is produced in Orangeville, Ontario.

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