

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 OF ONTARIO

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



ELEMENTS

ON THE FALLS RESTAURANT

SOUPS & STARTERS

CHEF'S FEATURE SOUP	created fresh daily	8
ROASTED BUTTERNUT SQUASH BISQUE	baby arugula cream, flat parsley noodle, toasted sunflower seeds	9
VEGETABLES SAMOSAS	aromatic, zesty vegetable filling, accompanied by coriander dip	14
TOASTED GARLIC BREAD WITH BRUSCHETTA SALSA	mozzarella, cheddar and parmesan crust with scallions, garlic, basil and heirloom tomatoes	12
COHO SMOKED SALMON ROULADE	cold Canadian smoked salmon rolled over a VQA Riesling wine cream cheese, butter lettuce, roasted Ontario garlic aioli	16
SMOKED MUSCOVY DUCK BREAST	on cognac and peppercorn pate, organic butter lettuce and artisan bread, white balsamic ice wine dressing	16
ARTISAN CHARCUTERIE PLATTER FOR TWO	locally sourced cured charcuterie meats and artisan cheese, olives and grilled vegetable tapenade, French baguette	24

SALADS

GRILLED BOSC PEAR SALAD	butter lettuce, concord gorgonzola cheese, toasted northern pecans, blueberry baco noir vinaigrette	16
CAESAR SALAD	hearts of romaine, shaved parmesan, bacon bits, croutons, creamy garlic dressing	14
ORGANIC NIAGARA BUTTER LETTUCE	choice of vinaigrette dressing: blueberry baco noir, maple vidal, white balsamic ice wine, peach chardonnay, Italian	11



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.

ELEMENTS

ON THE FALLS RESTAURANT

DINNER ENTRÉES

ONTARIO CHICKEN SUPREME	filled with Thornloe goat and Bright's havarti cheeses, Niagara chard, roasted red pepper sauce, locally sourced vegetables and potato of the day	33
CANADA 150 COAST TO COAST SEAFOOD RAVIOLI	ricotta and spinach ravioli topped with Pacific salmon, Atlantic George's Bank scallops, scampi, lobster cream sauce, locally sourced vegetables	37
BAKED PACIFIC BLACK COD AND MANITOULIN RAINBOW TROUT FILLETS	peach saffron beurre blanc, shoal lake wild rice pilaf, locally sourced vegetables	39
VEGETABLE POLENTA STACK	napoleon of grilled polenta, roasted vegetables, vegetable grain patty, melted blue brie cheese, sun-dried tomato sauce, locally sourced vegetables	30
GRILLED GRAIN-FED VEAL TENDERLOIN 8 OZ	sea buckthorne berry sauce, locally sourced vegetables and potato of the day	38
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	42
CHAR-GRILLED AAA STRIPLOIN STEAK 8 OZ.	balsamic honey reduction, locally sourced vegetables and potato of the day	39
LAMB MIXED GRILL	Ontario lamb striploin and spicy lamb sausage, rosemary shiraz jus, locally sourced vegetables and potato of the day	39

Add blue cheese to any steak \$2

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SWEET ENDINGS

NIAGARA SPY APPLE BARGE	warm cinnamon-scented apples and raisins over French vanilla ice cream in a filo pastry basket, Chantilly cream	11
CANADA 150 MAPLE CHEESE CAKE	cinnamon graham crust, drizzled with Canadian maple syrup	11
WHITE CHOCOLATE CRÈME BRÛLÉE	synergy of cream, eggs, sugar and white chocolate	10
THE MELTING ROCK	raspberry sorbet, graham tartlet with local fruit and cherry liqueur sponge cake nestled inside a white chocolate dome	14
CHARCUTERIE OF DESSERTS FOR TWO	selection of mini crème brûlée, macarons, maple cheesecake, daily gelato	19
TRIO OF GELATO WITH FRUIT	your server will be pleased to advise daily selection	7

LOCAL FOOD PURVEYORS

Read on to learn about the many local growers and producers that help us to prepare fresh Ontario ingredients for visitors from around the world:

ACE BAKERY

Our flatbread is produced by Ace Bakery in Toronto, Ontario, Canada.

MOUNTAIN OAK FARMSTEAD

Mountain Oak Farmstead premium Canadian cheese is a creamy, tasty cheese, made with the freshest milk possible, minutes after the last cow in their herd is milked. Mountain Oak is located in New Hamburg, Ontario.

SLEGRS GREENS

Slegers is a family-owned greenhouse operation located at the edge of Strathroy, 20 minutes west of London and have been producing greens since 1987. They grow their greens with the roots attached for the freshest, raw food available.

FORTY CREEK WHISKY

Forty creek distillery was started in Grimsby, Ontario in 1992. This outstanding BBQ sauce is infused with Forty Creek Whisky and has a rich, bold flavour that harbours flavours of honey, vanilla and toasty oak.

ST. DAVID'S HYDROPONICS

St. David's Hydroponics has been growing peppers in Ontario since 1985; they believe that their carbon footprint should be as close to zero as possible.

RAINBOW TROUT

Our rainbow trout is sourced from northern Lake Huron in a part of the lake that is both sheltered and still has the necessary cold water flow.

NIAGARA FOOD SPECIALTIES

Niagara Food Specialties (Pinguè Cappicola) are local artisan producers of traditional hand crafted cured meats. Niagara Food Specialties is located in Queenston, Ontario.

100KM FOODS

100km Foods sources local charcuterie cured meats and Ontario cheese including Thornloe Cheese and Bright Havarti Cheese.

NIAGARA VINEGAR

House-made vinaigrettes are made with locally sourced fruits and flavoured vinegars from Niagara Vinegar in St. Catharines, Ontario.

WOOLWICH DAIRY INC.

Woolwich Goat Cheese is produced in Orangeville, Ontario by Woolwich Dairy Inc. with all natural ingredients.

THE BUTCHER SHOPPE

The Butcher Shoppe is a Southern Ontario family run Meat Purveyor that started in the Kensington Market over 30 years ago and maintain doing things the old fashioned way. They source as much local product as possible to custom cut steaks, roasts and to further process in their smoke houses.

QUEENS PASTA

The pasta is made by Queens Pasta, from Toronto, Canada, with the finest ingredients available. For the last 20 years, Queens Pasta has been committed to creating the best and freshest pasta products, using only Canadian flour and fillings.

All Prices are quoted in Canadian funds and do not include applicable tax or service fee.

ELEMENTS

ON THE FALLS RESTAURANT

PRIX FIXE MENU

Daily 4:30 PM to 6 PM
\$32 per person

STARTER (CHOICE OF)

CHEF'S FEATURE SOUP created fresh daily

ORGANIC NIAGARA BUTTER LETTUCE Choice of Dressing: Blueberry Baco Noir, Maple Vidal, White Balsamic Ice Wine, Italian

MAIN ENTRÉE (CHOICE OF)

All entrées served with locally sourced seasonal vegetables and potato of the day

BUTTERNUT SQUASH-FILLED BAULETTI PASTA roasted red pepper sauce

BROILED FRESH SALMON FILLET lemon-pepper berry rub and Riesling dill sauce

HERB CRUSTED CHICKEN SUPREME maple Vidal roasted garlic glaze

GRILLED NEW YORK SIRLOIN STEAK 6 OZ. purple shallot red wine jus