

TABLE ROCK HOUSE

RESTAURANT

BY NIAGARA PARKS

PRIX FIXE MENU

Available January 13 - February 11, 2024.

3 COURSE

\$79

Choose a starter, entrée and dessert.

STARTERS

🥟 FRIED VEGETABLE DUMPLINGS

kimchi, gochujang, sesame seeds, scallions

SPINACH AND RICOTTA ARANCINI

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

🥗 WEDGE SALAD

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

GRILLED GARLIC SHRIMP & ATLANTIC CRAB CAKE

old bay aioli, pickled fennel, celery root slaw, frisée

🍝 ONTARIO BURRATA

spaghetti squash, maple syrup, roasted chestnuts, cranberries, poached pears, toasted pumpkin seeds, fried sage

ENTRÉES

🥩 BRAISED BEEF SHORT RIB

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

🦆 DUCK LEG CONFIT

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

🐟 ROSEWOOD SMOKED HONEY & ROSEMARY GLAZED SALMON

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

🍲 MOROCCAN FALAFEL TAGINE

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

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

🥩 GRILLED 12OZ NEW YORK STRIPLOIN STEAK

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

DESSERTS

paired and served with 1oz of Inniskillin Vidal Icewine

🍫 TRIPLE CHOCOLATE MOUSSE

Niagara seasonal fruit coulis

🍰 LEMON MERINGUE TART

almond crust, lemon curd, torched meringue

🍦 TRIO OF NIAGARA ICE GELATO

seasonal fruit

🍰 CARAMEL APPLE CHEESECAKE

salted caramel, hazelnut praline

🌿 VEGETARIAN

🍏 VEGAN

🌿 GLUTEN FREE



PRICES ARE IN CANADIAN FUNDS AND EXCLUSIVE OF TAX AND SERVICE FEES