

# QUEEN VICTORIA PLACE RESTAURANT

## • P R I X F I X E •

3 COURSE

**\$65**

- Please choose one item from each category •
- Includes assorted bread, rolls & butter •

### STARTERS

#### Soup of the Day

chef's daily feature

#### Summer Berry Salad

Niagara mixed greens\*, seasonal berries, candied pecans, Gunn's Hill brie, smoked honey, focaccia crisp, strawberry vinaigrette

#### Fried Mozzarella Ravioli

crispy herb crusted ravioli, walnut pesto, roasted cherry tomatoes, parmesan, micro basil\*

#### QVP Caesar

Ontario romaine, bacon, focaccia croutons, parmesan, house-made yogurt Caesar dressing

### ENTRÉES

#### Cabernet Braised Short Rib

herb crusted beef short rib, mushrooms, wilted greens\*, buttermilk mashed potatoes

#### Coq Au Vin

Niagara Cabernet braised chicken breast and drumstick, bacon lardon, mushrooms, pearl onions, roasted fingerling potatoes

#### Gremolata Glazed Salmon

saffron creamed corn, roasted red pepper relish, lyonnaise fingerling potatoes

#### Truffle Sacchetti Pasta

ricotta, mozzarella, pecorino, parmesan & black truffle stuffed, roasted red peppers, arugula, parmesan cheese, truffled mushrooms, micro basil\*, roasted garlic cream sauce

### DESSERTS

#### House-made Key Lime Pie

traditional rich & fresh key lime custard, graham cracker crust, whipped cream

#### Assorted Ice Cream

chocolate, French vanilla or strawberry, sugar cookie garnish

#### Strawberry Cheesecake

Niagara strawberry baked cheesecake, fresh berries, strawberry coulis

#### Seasonal Sorbet

locally made, sugar cookie garnish



*\*grown by the Niagara Parks School of Horticulture in our Botanical Gardens.*  
PRICES ARE IN CANADIAN FUNDS AND EXCLUSIVE OF TAX AND SERVICE FEES