



QUEEN VICTORIA PLACE  
RESTAURANT

• P R I X F I X E •

3 COURSE

\$70

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

**Crispy Fried Cauliflower** 

tempura batter, gochujang sauce, house-pickled carrot & radish, sesame seeds

**QVP Caesar**

Ontario romaine, bacon, focaccia croutons, parmesan, classic Caesar dressing

ENTRÉES

 **Herb Crusted Braised Beef Short Rib**

buttermilk mashed potatoes, mushrooms, wilted greens\*, red wine reduction

 **Mediterranean Roasted Chicken**

tomatoes, olives, lemon, red onion relish, buttermilk mashed potatoes, seasonal vegetables

**Pistachio Crusted Salmon** 

maple beurre monte, buttermilk mashed potatoes, seasonal vegetables

**Truffle Sacchetti Pasta** 

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

DESSERTS

 **Double Chocolate Brownie**

rich chocolate brownie, Maldon sea salt, raspberry coulis, fresh fruit

**Maple Pecan Butter Tart**

flaky pastry shell, pecans, rich brown sugar & maple filling, vanilla ice cream, candied bacon

**Assorted Ice Cream**

chocolate, French vanilla or strawberry, sugar cookie

**Seasonal Sorbet**

locally made, sugar cookie



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