



contemporary wine country cuisine.

Phone: 905-468-7900
Address: 111 Garrison Village Drive
Niagara on the Lake, ON

FABULICIOUS MENU 2011

APPETIZERS

ROMAINE HEARTS

Parmesan / Caesar Dressing / Quail Eggs / Pancetta Crisps

PROSCIUTTO AND HONEYCRISP APPLE SALAD

Celery Root 'Remoulade' / Blue Cheese / Toasted Walnuts

HOUSE CURED SALMON GRAVLAX

Gin Scented / Red Quinoa, Citrus and Pinenut Salad / Lobster Reduction

CANADIAN CRAB CAKES

Citrus Marinated Winter Vegetable Slaw / Spruce Scented Carrots / Grebiche Sauce

MAIN COURSE

MY MOTHER'S GNOCCHI

Hedgehog Mushrooms / Roasted Chestnuts / Spinach / Butternut Squash Sauce

PAN SEARED ARCTIC CHAR FILLET

Roasted Shallot Potato Latke / Cauliflower / Thyme Scented Zucchini / Arugula Coulis

QUEBEC PERIGORD DUCK CONFIT

Cassoulet Beans / Slow Roasted Pork Belly / Roasted Parsnips

ONTARIO BISON SRIPLOIN

Pancetta / Jerusalem Artichokes / Bacon Brussels Sprouts / Spiced Coffee Sauce

DESSERTS

BOURBON RICE PUDDING with Maple Caramelized Pears

DOUBLE CHOCOLATE MOUSSE with Icewine Chantilly

PEAR AND CRANBERRY CRUMBLE with Vanilla Ice Cream

\$ 35 per person plus tax and gratuity

Executive Chef Owner and Dishwasher: Tony de Luca