



Fabulicious – Dinner Menu

Chef Mark Longster

'Using the finest local and regional ingredients'

'Your Choice of First and Main Course'

First Course

Soup Du Jour

Created Daily Using Only the Freshest Ingredients

Niagara Best Grown Baby Lettuces

*Preserved Apricot Vinaigrette, Green Pepitas
and Crumbled Goat Cheese*

Romaine Salad

*Parmesan Shards, Peppered Buttermilk Dressing,
Crisp Pancetta, Focaccia Croutons*

Main Course

Pork Tenderloin Medallions

*Oregano Marinated and Roasted with Asparagus Duo,
Candied Onion Potatoes and Tzatziki*

Roasted Chicken Supreme

*8 oz. Breast Stuffed with Spinach and Feta Cheese,
Roasted Heirloom Carrots and Rosemary Veloute*

Slow Roasted Prime Rib (A Cannery Tradition Since 1970)

*Baked Russet Potato, Garlic and Chive Yorkshire Pudding,
Niagara's Best Locally Farmed Vegetables and Pan Drippings*

Marrakech Salmon (Signature Dish)

*Baked Atlantic Salmon with Sweet Moroccan Marrakech Spice,
Pesto Mash and Beet Gaufrette*

Dessert

Chef's Selection of A La Carte Dessert

\$39.00 per person

*Price is subject to taxes and gratuities. Menu price excludes all beverages.
Served in Cannery Restaurant Thursday, February 22nd through Thursday, March 1st, 2018
Traditional A La Carte Menu also available.*