



FABULICIOUS DINNER

EXECUTIVE CHEF • MARK LONGSTER

'Using the finest local and regional ingredients'

'Your Choice of First, Main Course and Dessert'

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

Prices are subject to taxes and gratuity. Served in Cannery Restaurant
from Thursday, November 9th through Thursday, November 16th, 2017 with advance
reservations, subject to availability. Traditional a La Carte Menu also available.