

# SNOW GLOBE SOIRÉE MENU

BACKHOUSE  
CHEF RYAN CRAWFORD

FEBRUARY 6-9 2020

## AMUSE BOUCHE

DIP-DIP EGG  
Fried Egg White Mousse, Confit Yolk, Caviar

## APPETIZER

JERUSALEM ARTICHOKE VELOUTÉE  
Burnt Pear, Black Walnut, Celery Root

## CHOICE OF MAIN ENTRÉE

RAINBOW TROUT  
Kholrabi, Roasted Mustard, Horseradish

WOOD-FIRED NIAGARA MUSHROOM GAGU  
Potato Gnocchi, Thyme

SURF & TURF  
Dry Aged Beef Striploin, Ontario Shrimp, “Rutabeeta” Gratin

## DESSERT

ICEWINE FLOAT  
Sorbet, Sparkling Niagara VQA Icewine

NIAGARA  
**ICEWINE  
FESTIVAL**  
CANADA'S COOLEST  
WINE FESTIVAL

*Menus are subject to change.  
Final menu will be emailed for guest selection by December 15th 2019.  
\*Dietary restrictions & food allergies can be accommodated.*

