

SNOW GLOBE SOIRÉE MENU

BOLETE

CHEF ANDREW MCLEOD

JANUARY 30 - FEBRUARY 2 2020

AMUSE BOUCHE

CHOUX PUFFS

Icewine Caramel, Green Apple Mousse, Chicken Liver Mousse

APPETIZER

DUCK CONFIT SALAD

Roasted Shallots, Mustard Dressing, Arugula, Almonds, Preserved Cherry

CHOICE OF ENTRÉE

CHARRED AND ROASTED CAULIFLOWER

Pickled Red Onion, Capers, Parsley, Fried Hazelnuts

PORCINI DUSTED BEEF SHORT RIB

Caramelized Onion Soubise, Black Garlic Purée, Pickled Pearl Onion, Roasted Shiitake Jus, Scallion Oil

PAN SEARED BLACK COD

Miso, Carrot Purée, Shaved Carrot, Brown Butter and Lemon Dressing

DESSERT

TRÈS LÉCHÉS

Praline Mousseline, Cranberry Curd, Sweet & Salty Brittle
Candied Cranberries

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.

