

SNOW GLOBE SOIRÉE MENU

TREADWELL CUISINE

CHEFS STEPHEN TREADWELL & JASON WILLIAMS

JANUARY 16-19 2020

AMUSE BOUCHE

TERRINE OF ICEWINE MARINATED FOIE GRAS

Quince Perserve, Toasted Brioche

APPETIZER

CABERNET FRANC ICEWINE & BEET CURED ATLANTIC SALMON

Whipped Monforte Chèvre, Pickled Heirloom Beets, Roasted Hazelnuts, Sherry Vinegar

CHOICE OF ENTRÉE

ROASTED PORTOBELLO MUSHROOM & SPINACH PAVÉ

Upper Canada Ricotta Cheese, Red Pepper & Roasted Tomato Sauce

SLOW BRAISED VG MEATS BEEF SHORT RIBS

Hoisin Glaze, Roasted Root Vegetables, Black Truffle Pomme Purée, Pickled Red Onion

PAN ROASTED EAST COAST HALIBUT FILLET

Toasted Parsley Crumb, Root Vegetable & Beluga Lentil Cassoulet, Red Wine Reduction

DESSERT

70% CHOCOLATE CREMEUX

Toasted Almonds, Salted Caramel Ice Cream

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.



NIAGARA
PARKS