

FAVOURITES DINING ROOM

ACE ARTISAN BREAD

SHALLOT CHIVE BUTTER

BASIL SWISS CHARD PINENUT PESTO

BALSAMIC BEET & CASHEW BUTTER

ROASTED BLACK OLIVES

OLIVE OIL
LEMON THYME
GARLIC CHIPS

MIDDLE EASTERN PEPPER DIP

ROASTED SHEPPHERD PEPPERS
WALNUT BREAD
POMEGRANATE

SMOKED PARSNIP RICOTTA

CAPE BERRIES
SAGE
OLIVE OIL BASIL

HERITAGE CARROT HUMMUS

CUMIN ROASTED GARLIC
SESAME TAHINI
SMOKED PAPRIKA

GREEN CASTELVETRANO OLIVES

LEMON PICKLED FENNEL
SMOKED CHILI
SHERRY VINEGAR

SALADS & PLATTERS

BUTTER LETTUCE

CRISPY WHEAT
SUNFLOWER SEEDS
PICKLED YELLOW RAISIN
SWEET AND SOUR CREAM

KALE CAESAR

GARLIC DRESSING
SMOKED BACON
PARMESAN
CORNBREAD CROUTONS

HEIRLOOM TOMATO

POMEGRANATE
MOZZARELLA
PERSIAN CUCUMBER
JALAPENO - MINT
THAI BASIL VINAIGRETTE

ROASTED ONTARIO BEET

PICKLED PLUM
SCALLIONS
SMOKED FARRO
GREEN PEANUT GREMOLATA

FINGERLING POTATO

HARICOT VERT
SHERRY PICKLED CORN
OVEN CURED GRAPE TOMATOES
TARRAGON AIOLI

GREEN ASPARAGUS

NIAGARA GRAPE SYRUP
PARSNIP CHIPS

SEAFOOD

CHILLED PRAWNS

GUACAMOLE
TZATSIKI
SPICY COCKTAIL SAUCE

NOVA SCOTIA LOBSTER

SAUCE LOUIE

MARINATED ALASKAN SNOW CRAB

SAMBAL PINEAPPLE
SAUCE ROUILE

SEACUTERIE

WILD SALMON & MONKFISH TERRINE

TOASTED NORI
SPANISH SAFFRON
SAUCE VERTE

CITRUS CURED SEA TROUT

DILL - CORIANDER
GREEN PEA SHOOTS
SQUID INK GRISSINI
HONEY MUSTARD SAUCE

B.C. TUNA CRUDO

AVOCADO
SESAME
DAIKON SLAW
RASPBERRY MISO VINAIGRETTE

CHARCUTERIE

SMOKED DUCK GALANTINE

SWEET PEPPER CHUTNEY
GINGER BLUEBERRY COMPOTE
BRANDIED PRUNES
PICKLED NECTARINE

HERITAGE PROSCIUTTO & PORK RILETTE

QUINOA & PUMPKIN SEED BRITTLE
SMOKED CHICHARRON
PICKLED RADISHES
YELLOW BEAN PICCALILLI

CARVING

GRAIN & MUSTARD CRUSTED DEMI STRIP LOIN OF BEEF

HORSERADDISH - GRAIN MUSTARD - ROASTED WHOLE GARLIC
RANCHERO TOMATO CORN SALSA -
NATURAL JUS

PORCHETTA

SPICE ROASTED NIAGARA GRAPE JUS

PASTA OF THE DAY

PARMESAN GNOCCHI SHORT RIB RAGU

CRIMINI MUSHROOM
CHARRED TOMATO
RED WINE SAGE JUS

HOT FOOD

SPICED SWORDFISH

SQUASH
PUMPKIN SEED
OLIVES
ROCK SHRIMP
BASIL BUTTER

ROASTED CHICKEN

WHITE CORN
MANCHEGO FRITTERS
HEIRLOOM TOMATO SAFFRON
BEAN
CHORIZO CASSOULET

BAKED POTATO GRATIN

PECORINO PEPATO
ELEPHANT GARLIC
CREAM
BURNT LEEK

SAFFRON QUINOA

SUGAR SNAP PEAS
FIVE SPICED CHERRY TOMATO
BASIL OIL

GREEN BEAN & BRUSSEL SPROUT

SMOKED PORK BELLY
KUMQUAT
JALAPENO

DESSERT

HOT

POUDIN AU PAIN NIAGARA CONCORDE GRAPE

ALMOND
BRANDY CUSTARD SAUCE

FRESH SLICED FRUIT

WATER MELON – BLACKBERRIES
CANTALOUPE – STRAWBERRIES
HONEYDEW – BLUEBERRIES
PINEAPPLE – PAPAYA – MANGO

STRAWBERRIES

ANISE - BLACK PEPPER SYRUP

BLUEBERRIES

WILDFLOWER HONEY & LEMON
WHIPPED CREAM

EXOTIC FRUIT SALAD

SUGARCANE - PASSIONFRUIT SYRUP

BRULEED RICE PUDDING

YELLOW CURRANTS - CREAM - TAHITIAN VANILLA

LEMON MERINGUE CHEESE CAKE

GRAHAM CRACKERS
ORANGE RASPBERRY COULIS

CHOCOLATE PECAN PIE

SEA SALTED CARAMEL

WALNUT MERINGUE

ONTARIO BLACKBERRY JELLY

FRENCH PASTRIES

BUTTER COOKIES

SPICED SUGAR

CREME BRULEE

CHEESE BOARD

CASTELLO'S SMOKED GORGONZOLA

WASABI CHERRIES
FARMHOUSE CHUTNEY

PROVIDENCE EXTRA MATURE CHEDDAR

DRIED FIG PANFORTE
POACHED APRICOTS

**CROSSROAD FARMS
MILK GOUDA**

QUINCE JELLY
GINGER PEAR MOSTARDA

WALNUT CROSTINI

CRACKERS

PICKLED GRAPES

JOY STIX

CRACKERS

ALMONDS

HONEY POACHED APRICOTS

WALNUTS

OMELET & WAFFLE STATION

YOUR CHOICE OF INGREDIENTS

HAM

BACON

CHEDDAR

SWISS

TOMATOES

SPINACH

ONIONS

SCALLIONS

PEPPERS

MUSHROOMS

CHILI

SMOKED BACON

MAPLE PORK SAUSAGE

CHICKEN APRICOT SAGE SAUSAGE

PATTISON CANADIAN
INTERNATIONAL

10 • 12 • 19

BELGIAN WAFFLES

ONTARIO BERRY COMPOTE

EGGS BENEDICT

PEAMEAL BACON
SAUTÉED SPINACH
DILL CHIVE HOLLANDAISE

