TABLE ROCK HOUSE

RESTAURANT

BY NIAGARA PARKS

WELCOMES

TWILIGHT JAZZ & BLUES SERIES:

Celebrating Black History Month with Carlos Morgan

PRIX FIXE MENU

$60

Choose a starter, entrée and dessert.

STARTERS

CHEF'S FEATURE SOUP

created fresh daily

THE FALLS SALAD

Niagara butter blend lettuce, frisée lettuce, Gunn's Hill brie, Niagara stone fruit, toasted walnuts, baco noir vinaigrette

FRIED VEGETABLE DUMPLINGS

kimchi, gochujang, sesame seeds, scallions

WEDGE SALAD

crisp iceberg lettuce, bacon jam, crumbled blue cheese, heirloom cherry tomatoes, pickled red onion, buttermilk dressing

SPINACH & RICOTTA ARANCINI

fire-roasted tomato sauce, basil pesto, Pingue prosciutto, parmesan, balsamic reduction

ENTRÉES

BRAISED BEEF SHORT RIB

potato purée, pearl onions, forest mushrooms, double-smoked bacon, red wine jus

DUCK LEG CONFIT

braised red cabbage, crushed celery root, brussel sprouts, Jordan cherry jus

ROSEWOOD SMOKED HONEY & ROSEMARY GLAZED SALMON

butternut squash ratatouille, chestnut, honey-poached cranberries, pumpkin seeds

MOROCCAN FALAFEL TAGINE

stewed peppers, tomato, chickpea, olive, apricot, whipped tahini, toasted pistachio

GRILLED BERKSHIRE PORK CHOP

maple-brined Ontario pork chop, mashed potatoes, double-smoked bacon and caraway seed sauerkraut, apple butter, calvados jus

WILD MUSHROOM CANNELLONI

roasted cauliflower purée, sautéed wild mushrooms, pickled honey mushrooms, brown butter, truffle and lemon, shaved parmesan

DESSERTS

TRIPLE CHOCOLATE MOUSSE

Niagara seasonal fruit coulis

LEMON MERINGUE TART

almond crust, lemon curd, torched meringue

TRIO OF NIAGARA ICE GELATO

seasonal fruit

CARAMEL APPLE CHEESECAKE

salted caramel, hazelnut praline

VEGETARIAN VEGAN GLUTEN FREE

PRICES ARE IN CANADIAN FUNDS AND EXCLUSIVE OF TAX AND SERVICE FEES

TD NIAGARA JAZZ FESTIVAL