



NIAGARA CULINARY INSTITUTE DINING ROOM  
NIAGARA COLLEGE, NIAGARA-ON-THE-LAKE CAMPUS

DINNER

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Daily “Fixed Price” Menu

Four selections, one from each course

\$ 50

Wine Tasting to accompany two courses

\$ 60

À la Carte  
**1<sup>st</sup> Course**

Daily Market Soup

\$ 7

Roasted Butternut Squash Salad

*Selected Greens, Buttered Croutons and an NCI Emulsion of Late Harvest Vidal*

\$ 9

NCI Smoked Maple Glazed Duck Breast

*Arugula Salad, Dried Cranberries and Hazelnuts*

\$ 10



**2<sup>nd</sup> Course**

Warm Ravine Farms Wild Mushroom Strudel

*Selected Greens, Niagara Gold, Black Truffle Vinaigrette*

\$ 10

Artisanal Cured Meats “Charcuterie” Plate

*My Country Deli Artisan Cured Meats, Pickled Vegetables, NCI Peach and Apricot Mustard*

\$ 10

Warm ‘Yarmouth Bay’ Scallop Salad

*Petite Herb Salad, Candied Walnuts, Ontario Blue Cheese, Herb Oil*

\$ 10

FOR RESERVATIONS: CALL 905-641-2252, EXT. 4619

Chefs: Avi Hollo, Sam Seaver and Dan Leblanc





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Entrées

Roasted Willow Farms Chicken Supreme

*My Country Deli Artisan Sausage-Niagara Gold Stuffing, Root Vegetables, Natural Jus*  
\$ 25

Market Fish "Bouillabaisse" Rustic Fish Stew

*Tomato Saffron Broth, Crostini, Rouille*  
\$ 26

Artic Char

*Cauliflower Puree, Warm Grainy Mustard Vinaigrette, Braised Leeks*  
\$ 28

Slow Cooked Lamb Shank

*Potato & Dupuy Lentil Galette, Local Feta Cheese & Extra Virgin Olive Oil*  
\$ 31

Norwich Farms Rib Eye Steak A la Plancha

*Béarnaise & Peppercorn Sauce, Sautéed Brussel Sprouts & Ravine Farms King & Oyster Mushrooms*  
\$ 32



Desserts

Assortment of Local and International Fine Cheeses, Spiced Nuts and Crostini  
\$ 10

Sticky Toffee Pudding

*Rum Caramel Sauce and Vanilla Bean Ice Cream*  
\$ 7

Vanilla Cheesecake

*Calvados Apple Compote, Candied Pecans and Cinnamon Cream*  
\$ 7

Trio:

*Classic Crème Brûlée, Chocolate Hazelnut Mousse with NCI Pear Jam,  
Cannoli with Ricotta Cream & Chocolate Crisps*

\$ 10



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