



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

DINNER

Daily "Fixed Price" Menu

Four selections, one from each course

\$46

Served with Wine to accompany two courses

\$56

À la Carte

1st Course APPETIZERS



Niagara College Selected Greens

Baby beets, Arugula Almond Pesto, Pecorino Toscana and Red Wine - Shallot Vinaigrette

\$9

Daily Market Soup

\$7



Warm Summer Tart

St David's Hot House Tomatoes, Roasted Shallots on a Petite Herb Salad

\$9



A Trio of Canadian Goat Cheeses

A selection of Goat Cheese from British Columbia, Quebec and Ontario

\$12



2nd Course APPETIZERS



Twice Baked Balderson Old Cheddar Soufflé

Apple-Onion Compote, Herb and Celery Salad

\$10

Fettine di Vitello in Salsa Tonnata

Thinly Sliced Veal with Classic Tuna Sauce and Capers

\$10

In House Maple Smoked Atlantic Salmon

Daniel's Mustard Greens, with an Emulsion of Late Harvest Vidal

\$9

Frito Misto

Pannzanella Salad, Lemon Mayonnaise

\$10

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Denotes a vegetarian option

We pride ourselves on using Local ingredients whenever possible in our menus.

Our entire menu is based on recipes and skills found in our curriculum, and taught to our students.

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

Chefs: Sam Seaver, Dan Leblanc and Osvaldo Avila



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NIAGARA COLLEGE, NIAGARA-ON-THE-LAKE CAMPUS

DINNER

À la Carte - Continued

Entrées

Roasted Willow Farms Cornish Hen

Scallion and Fingerling Potato Cake, Seasonal Vegetable, Natural Jus

\$25

Pan Seared Lake Erie Pickerel

My Country Deli Charby Sausage, Fennel, Soft Polenta, Warm Grainy Mustard Vinaigrette

\$22

Roasted Rack of Lamb with a Fennel Crust

Yukon Gold Potato and Leek Pavé, Capanota, Black Olive Vinaigrette

\$31

Slow Oven Roasted Halibut

Fricasée of Beans and Peas, Mint, Sweet Pepper Bisque and Summer Salsa

\$24

Grilled Norwich Natural Rib Eye of Beef

Pommes Frites, Chimichurri Sauce and Seasonal Vegetables

\$30



NCI Free Form Lasagne

Fresh Pasta, In Houses Made Ricotta Cheese

\$19



Desserts

NCI House Made Ices

Fresh Seasonal Fruit in a Crispy Tuile

\$7

Raspberry Cheese Mousse

Raspberry Coulis, Raspberry Chiffon

\$7

Trio of Desserts

Callabaut Triple Chocolate Pate

Cherry Lane Farms Cherries and Pistachio



Local Berry Tiramisu

Lady Fingers soaked in NCI Late Harvest Wine, Cheese Cream with Feuilletine



Sweet Soaked Savarin

Fresh Ontario Fruit and Cream

\$10

A Selection of Local and International Fine Cheeses, Spiced Nuts and Crostini

\$10