



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

DINNER

Daily "Fixed Price" Menu

Four selections, one from each course

\$ 50

Wine Tasting to accompany two courses

\$ 60

À la Carte

1st 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



2nd 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

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FOR RESERVATIONS: CALL 905-641-2252, EXT. 4619
Chefs: Avi Hollo, Sam Seaver and Dan Leblanc



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DINNER
À la Carte - Continued

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

