



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

LUNCH

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Daily "Fixed Price" Menu

Three courses of your choice
(One Appetizer, one Entrée, one Dessert)
\$ 28

Wine tasting to accompany your entrée
\$ 33

À la Carte

A p p e t i z e r s

Roasted Butternut Squash Salad
Selected Greens, Buttered Croutons and an NCI Emulsion of Late Harvest Vidal
\$ 9

Daily Market Soup
\$ 7

Spicy Mussels with White Wine
PEI Mussels, NCTW's Deans List Chardonnay
\$ 9

Warm Ravine Farms Wild Mushroom Strudel
Selected Greens, Niagara Gold, Black Truffle Vinaigrette
\$ 9

NCI Smoked Maple Glazed Duck Breast
Arugula Salad, Dried Cranberries and Hazelnuts
\$ 10

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

Chefs: Avi Hollo, Sam Seaver and Dan Leblanc





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Entrées

Tagliatelle Tossed with Seared Shrimp & Littleneck Clams

In a light NCI Sauvignon Blanc Fumé Butter Sauce, Spinach & Balsamic Reduction

\$ 15

Adobo Grilled Ontario Pork Loin Sandwich

Caramelized Onions, Yukon Gold Pomme Frites

\$ 17

NCI Winemaker's Lunch

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

\$ 15

Mixed Grill of Market Fish

Local and International Fish, Selected Greens, Lemon Oil

\$ 19

Chef's Tasting Plate

An Assiette designed by our student chefs

\$ 19



Desserts

Sticky Toffee Pudding

Rum Caramel Sauce and Vanilla Bean Ice Cream

\$ 7

Vanilla Cheesecake

Calvados Apple Compote, Candied Pecans and Cinnamon Cream

\$ 7

Chocolate Hazelnut Mousse

NCI's Pear Jam and Phyllo Crisp

\$ 7

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