



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

LUNCH

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

Appetizers

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



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

Chefs: Avi Hollo, Sam Seaver and Dan Leblanc



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LUNCH
À la Carte - Continued

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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