



WATERMARK

FALLSVIEW DINING



Flavours
N I A G A R A
F A L L S

CHEF MDP × WATERMARK
FEBRUARY 2, 2024

STARTER

Demonstration by Chef Matt Dean Pettit 🍷

Charcuterie featuring Niagara cheeses and cured meats

FIRST COURSE

Heirloom Tomato Fresh Burrata 🍷

OR

PEI Mussels

Spicy marinara sauce, fresh cilantro

MAIN

Forest Mushroom & Butternut Squash Risotto 🍷 ✖

Herb and truffle oil, crispy Parmesan tuile

OR

Surf & Turf 🍷 🍷 ✖

8oz Angus beef tenderloin, Atlantic Canada lobster tail, dauphinoise potatoes, string beans, carrots, blue cheese, peppercorn sauce

DESSERT

Niagara Ice Wine Crème Brûlée 🍷 🍷 ✖

OR

Chocolate Mousse 🍷 ✖

Belgian chocolate, whipped cream, vanilla