



A NIAGARA CULINARY EXPERIENCE WITH
ROGERMOOKING

CANAPÉS

CREAMY POLENTA

mushroom medley, pea sprouts, orange zest

CHIMICHURRI STEAK

harissa, confit garlic

Paired with a Hand Crafted Signature Bourbon Cocktail

COMMUNITY DINNER EXPERIENCE

SHAVED BRUSSEL SPROUT SALAD

dijon vinaigrette, cranberry, crispy basil, toasted almonds

PARMESANO POTATO

garlic mash, sage brown butter, reggiano dusted

FRIED CHICKEN & SHISHITO

silky soy, perilla leaf

SMOKED PAPRIKA SHRIMP AND GARLIC

pinot, sourdough chunks, oregano

Paired with Beer Flight

Award Winning Niagara Premium Lager,

German Wheat Ale, Irish Red Ale and Niagara Icewine Beer

DESSERT

SEXY SLOPPY BROWNIE PARFAIT

espresso mousse, sponge toffee, banana, chantilly cream

Paired with Oatmeal Stout