



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*