



Niagara

Chefs

FARM-TO-TABLE RECIPES





Niagara|||Chefs



*Niagara Chefs have the freshest of ingredients at their fingertips - every bend in the road has a farmer selling produce to the locals!*

The Niagara Parks Commission has always celebrated Niagara's abundance - fresh produce, tender fruits, meats, poultry, and fish. Award-winning wines that are world renown.

We're pleased to have this opportunity to share the joys of Niagara's farm-to-table dining with you.

Eye-pleasing, mouth-watering compositions that bring out the flavours of local ingredients, grown and harvested by Niagara's farmers.

Throughout this book you will find recipes and wine pairings created by Niagara's most accomplished chefs.

Chefs who bring Niagara wine and cuisine alive in their fine restaurants. Recipes based on locally sourced, farm-fresh ingredients. Dishes that you can proudly present at your dinner table.



Bon appétit



# Appetizers

Bresola **p10** Cilantro Seared Scallops **p12** Coach House Tomato Soup **p14** Foie Gras Truffle Perogies **p16**  
Grappa-Soaked Sheep's-Milk Cheese with Pear Waldorf Salad **p18** Meat Carpaccio Salad **p20** 7-Layer Dip **p22** Seafood Fra Diavolo **p24**

# Main Dishes

Horseradish Potato-Crusted Atlantic Salmon **p28** Huron Pickerel Poached in Riesling **p30**  
Pan-Seared Ontario Pickerel Fillet **p32** Pan-Seared Sea Bass Fillet **p34**  
Duo of Pork **p36** Pecan-Crusted Pork Loin **p38**  
Cajun Grilled Striploin **p40** Grilled Veal Chops **p42** Sterling Silver Beef Tenderloin **p44**  
Chicken Breast Wrapped in Bacon **p46** Stuffed Supreme of Chicken **p48** Thyme-Roasted Breast of Chicken **p50**  
Duck and 5 Spices **p52**  
Boneless Saddle of Grain-Fed Rabbit **p54**  
Chinois Grilled Lamb Chops **p56** Garlic and Rosemary-Scented Grilled Ontario Lamb **p58** Honey-Mustard Roasted Canadian Lamb **p60**

# Desserts

Icewine-Poached Pear Stuffed with Marinated Cranberries and Marzipan **p64** Spiced Baked Pears **p66**  
White Chocolate Orange Mousse **p68** Zabaglione con Frutta **p70**

# Wineries

Cave Spring Cellars **p74** Château des Charmes **p76** Creekside Estate Winery **p78** Flat Rock Cellars **p80**  
Frog Pond Farm Organic Winery **p82** Henry of Pelham Family Estate Winery **p84** Hernder Estate Wines **p86** Konzelmann Estate Winery **p88**  
Legends Estates Winery **p90** Pillitteri Estates Winery **p92** Reif Estate Winery **p94** Rockway Glen Estate Winery **p96**

# Participant Index

# Contents

*A collection of appetizers using the freshest of ingredients from the local market -  
a sure-fire hit at the next gathering!*





# Appetizers

Bresoala **p10**

Cilantro Seared Scallops **p12**

Coach House Tomato Soup **p14**

Foie Gras Truffle Perogies **p16**

Grappa-Soaked Sheep's-Milk Cheese with Pear Waldorf Salad **p18**

Meat Carpaccio Salad **p20**

7-Layer Dip **p22**

Seafood Fra Diavolo **p24**



Bresciana

## Bresoala

Serves 4

### Ingredients

29 paper-thin slices of bresoala (cured beef tenderloin)  
2 cups (500 mL) arugula  
2 oz (55 g) shaved Parmigiano Reggiano cheese  
4 tbsp (60 mL) extra-virgin olive oil  
1 tsp (5 mL) truffle oil  
1 tsp (5 mL) aged balsamic vinegar  
1 tsp (5 mL) freshly squeezed lime juice  
8 truffle dwarf peaches  
sea salt and fresh-milled black pepper to taste

### Method

Arrange bresoala on a serving platter or plate. Spoon  $\frac{1}{2}$  olive oil,  $\frac{1}{2}$  balsamic vinegar, and lime juice over bresoala. Follow by drizzling truffle oil over bresoala. Dress arugula with remaining olive oil and balsamic vinegar, salt and pepper. Place dressed arugula over bresoala, followed by the shaved Parmigiano Reggiano.

### Presentation

Garnish the dish with a few more drops of balsamic vinegar and fresh milled black pepper and 2 truffle dwarf peaches per plate.



### Casa Mia Ristorante

Niagara Falls, Ontario, Canada

Casa Mia is an award-winning, fine-dining restaurant, dedicated to providing a quiet, intimate dining experience. There is an expression in Italian “la piazza e fatta per tutti” that translates as “this square is for everyone.” Casa Mia is that piazza. The renowned Niagara restaurant, which has been owned and operated by the Mollica family for the past 25 years, serves as a gathering place for food lovers who pay homage to the creativity, flair, and culinary expression that defines matriarch and Chef Luciana Mollica.



### Luciana Mollica, Chef

Casa Mia, which has become a hallmark of Italian cuisine, is also about a pilgrimage. It's been a long journey for Chef Luciana Mollica, who arrived here from long-ago, humble beginnings in Europe in search of a better life. It's about the present-day pilgrimage of farmers to Casa Mia's kitchen door, knowing that the high-quality herbs, meats, fruits, and vegetables grown or raised on their own land are welcome and wanted here. Together with son Claudio, they manage to make the foods of Casa Mia exciting and fun.

Chef Bio

### Wine Pairing

Ontario VQA  
Legend Estates Diva White 2008



niagara region cuisine



Cilantro Seared Scallops  
*with yellow pepper coulis and coconut rice*

## LIV Restaurant

at White Oaks Conference Resort & Spa  
Niagara-on-the-Lake, Ontario, Canada



LIV Restaurant is the award-winning, unforgettable gem, located at White Oaks Resort in Niagara-on-the-Lake. LIV offers a menu and dining experience not to be missed. Chef Michael Price and Chef David Cottingham have created an unparalleled menu with all-natural ingredients, each one chosen for its uncompromising purity. The menu is customized every season to take advantage of the locally grown produce that is so abundant in the Niagara Region.

The culinary team is more than willing to come out of the kitchen to discuss the menu or any special dietary concerns that you may have. The locally inspired wine list, and the lighting and music in LIV all provide a fantastic backdrop to spectacular dining. The service exemplifies the Four Diamond level the hotel is known for and provides an experience truly beyond expectations.

## Cilantro Seared Scallops

Serves 2

### Ingredients

#### Coconut and Yellow Pepper Coulis

1 yellow pepper, roasted and peeled  
1 cup (250 mL) 35% cream  
1 cup (250 mL) coconut milk  
¼ bunch cilantro  
½ tsp (2 mL) red-chili paste  
½ lime, juiced  
salt and white pepper to taste  
¼ cup (50 mL) langoustines  
grapeseed oil to taste  
2 wonton wrappers, fried

#### Scallops

10 scallops

### Method

#### Coconut and Yellow Pepper Coulis Marinade

In a sauce pan place roasted pepper, coconut milk, cream, and chili paste and reduce the liquid by half. Purée liquid until smooth and then add remaining ingredients and adjust seasonings if required. Add langoustines to half the sauce. Reserve remaining sauce.

#### Scallops

Let marinate in prepared sauce for 2 hours. Sear on medium-high heat and cook to desired doneness.

#### Coconut Rice

Place all ingredients except banana leaves in a small pot and bring to a boil. Reduce heat to low and cover pot. Cook for 15 minutes, remove from heat, and let stand for 5 minutes then cool in the fridge. Place chilled rice in a square mould and press down until compacted. Wrap rice with banana leaves and place in a steamer to warm.

### Presentation

Place rice on a plate, add 3 scallops and drape with remaining coconut and yellow pepper coulis marinade. Add a fried wonton wrapper and add another 2 scallops. Finish with a drizzle of the remaining coconut and yellow pepper coulis marinade.

#### Coconut Rice

2 cups (500 mL) jasmine rice  
2 cups (500 mL) coconut milk  
1 ½ cups (375 mL) water  
½ cup (125 mL) diced pineapple  
¼ cup (50 mL) diced red pepper  
1 tsp (5 mL) salt  
2 banana leaves



### Michael Price, Executive Chef

Executive Chef Michael Price heads up the culinary team at White Oaks Resort and Spa and, more specifically, the amazingly chic Four Diamond LIV Restaurant. A native of Niagara and graduate of Niagara College, his menus are globally inspired and truly unique with a passion for the flavours from the food and wine that Niagara has to offer.

Chef Michael has been awarded first place in the Fetzer Great Beginnings Appetizer Challenge and has established a reputation of excellence in the food industry. Michael has been the Executive Chef for the last nine years.

Chef Bio

### Wine Pairing

Cave Spring Gewurtztraminer



# Coach House Tomato Soup



## Coach House Tomato Soup

Serves 6

### Ingredients

6 tbsp (90 mL) extra-virgin olive oil  
2 cups (500 mL) of ½ inch cubes of day-old Italian bread  
for croutons (crusts removed)  
salt and freshly ground pepper  
8 slices of thick-cut lean bacon cut into ½ inch dice  
1 cup (250 mL) minced onion  
4 garlic cloves, minced  
½ tsp (2 mL) red-pepper flakes  
4 - 28 oz (840 mL) cans of plum tomatoes  
with their juice  
3 tbsp (45 mL) minced fresh flat-leaf parsley  
6 eggs

## Coach House Café and Cheese Shoppe

at Henry of Pelham Family Estate Winery  
St. Catharines, Ontario, Canada



The Coach House Café and Cheese Shoppe overlooks the Henry of Pelham Family Estate Vineyard and serves wine-country cuisine in a casual yet elegant atmosphere. Enjoy homemade sandwiches, fine Canadian cheese with flights of wine or wine by the glass on the patio.

### Method

Heat the oil in a large, wide, heavy saucepan over medium heat. When the oil is hot enough to sizzle a bread cube add all the bread cubes and sauté until golden, about 3 minutes.

Transfer croutons with a slotted spoon to a bowl and season with salt and pepper and set aside.

Discard the oil in the pan and wipe the pan dry with a paper towel. Add the bacon to the pan and cook, stirring over medium heat for 2 minutes.

Add the onion and reduce the heat to medium-low and sauté until golden, about 5 minutes. Stir in garlic and red-pepper flakes and sauté for 1 more minute.

Place a food mill over the saucepan and purée the tomatoes and the juices directly into the pan. (Or if you do not have a food mill, purée in a food processor and press through a strainer, using a spatula and discard the solids.)

Bring to a boil and reduce the heat to low and simmer, stirring occasionally until the liquid is slightly reduced, about 20 minutes. Season to taste. The soup can be made up to one day ahead.

### Presentation

Just before serving, break eggs one at a time into a cup and slip them into the simmering soup, distributing them evenly.

Cover and cook until the whites are set and the yolks are cooked to the desired consistency, approximately 8-10 minutes.

Ladle into bowls and garnish with croutons and parsley.



### Erik Peacock, Chef

Chef Erik Peacock is well-known to the region through his stylish St. Catharines dining room Wellington Court Restaurant. Chef Erik is very enthusiastic about his ventures at Henry of Pelham Family Estate Winery.

The Coach House Café's focus is on light lunches, simple sweets, and lots of true, honest flavours and a renowned collection of artisanal cheese. Chef Erik truly has an exciting menu for the hot-weather months.

## Chef Bio

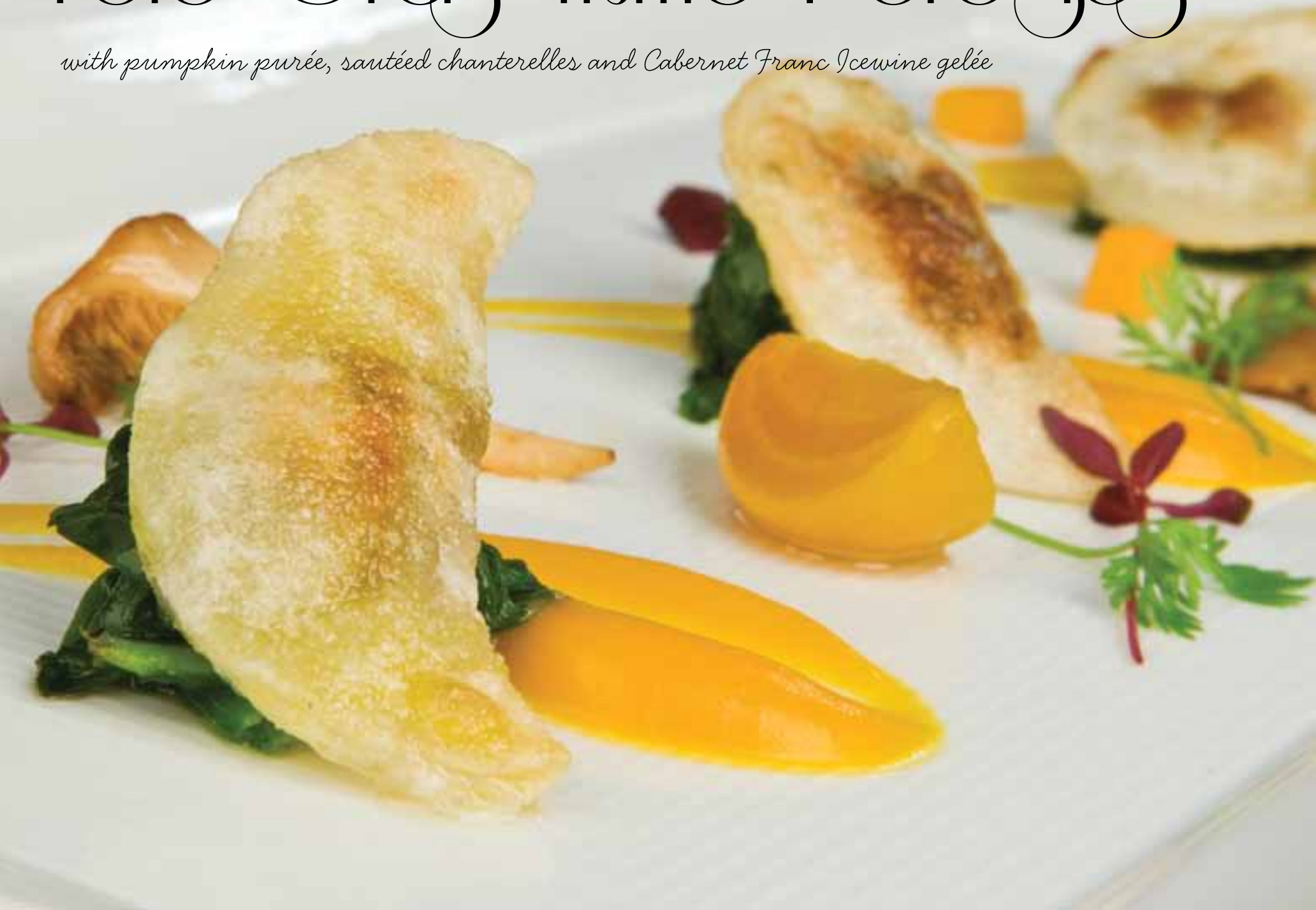
### Wine Pairing

2007 Henry of Pelham Reserve Riesling



# Foie Gras Truffle Perogies

*with pumpkin purée, sautéed chanterelles and Cabernet Franc Icewine gelée*



## Foie Gras Truffle Perogies

Serves 4

### Ingredients

#### Perogie Dough

½ cup (125 mL) water  
2 cups (500 mL) all purpose flour  
salt and pepper  
1 egg

#### Filling

8 oz (250 g) fresh goose liver or paté  
4 oz (125 g) truffle tartufo (truffle paste)  
1 egg  
salt and pepper

#### Garnish

1 tbsp (15 mL) olive oil  
4 oz (125 g) clarified butter  
6 oz (170 g) fresh chanterelles  
8 oz (250 g) baby spinach  
2 oz (55 g) shallots  
2 oz (55 g) garlic  
4 tbsp (60 mL) white wine  
1 oz (30 g) fresh herbs  
1 oz (30 g) micro greens

#### Pumpkin Purée

1-12 oz (375 g) pumpkin or butternut squash  
1 cup (240 mL) chicken stock  
4 tbsp (50 mL) cream  
1 oz (30 g) ginger  
4 tbsp (50 mL) white wine  
salt and pepper

#### Icewine Gelée

1 cup (250 mL)  
Cabernet Franc icewine  
4 leaves of leaf gelatin  
sea salt

### Method

**Perogie Dough** - Mix flour, water, egg, salt, and pepper and knead together to form a ball; the texture will separate from the bowl. Knead again for 5 minutes until dough is smooth. Set aside with a damp cloth over top bowl.

**Filling** - Cut goose liver into small ½-inch cubes (16 pieces). Pan sear in hot pan for 2 seconds on each side. Top with truffle paste on each cube and set aside in freezer. Hand whip egg to make egg wash. Roll perogie dough into thin 2-inch circles, fill with goose liver, and flip over as an envelope. Seal the outside with egg wash.

**Pumpkin Purée** - Peel one fresh pumpkin or butternut squash, remove seeds and, cut into small pieces. Sauté with fresh, peeled ground ginger in a little oil, and add white wine. Add chicken stock and simmer until pumpkin is soft. Purée and add cream. Season with salt and pepper.

**Icewine Gelée** - Heat icewine. Dissolve gelatin leaves in hot water and add to hot icewine. Pour onto baking tray and let set in fridge. Once set, cut into small fine dices.

### Presentation

Ladle pumpkin purée, decoratively, along the plate. Sauté perogies in olive oil and clarified butter until perogies are golden brown. Sauté spinach and chanterelles with shallots, white wine, and herbs. Season with salt and pepper, lay on top of pumpkin purée, then place perogies on top and sprinkle with diced icewine gelée and sea salt. Garnish with a sprinkle of micro greens.

## Fallsview Casino Resort

Niagara Falls, Ontario, Canada



World-class food and drink are at the heart of the Fallsview Casino Resort experience.

Fallsview has no shortage of dining options, including the resort's signature restaurants – 17 Noir for top-notch steak and seafood and Ponte Vecchio for fine authentic Italian cuisine.



### Ray Taylor, Executive Chef

In a career spanning more than a quarter century and half the globe, Executive Chef Ray Taylor has worked in some of the finest food and beverage operations in the world. These include the Savoy Hotel, Claridge's, and Mirabelle in London; several different Fairmont and Westin properties in North America; the Atlantis Casino and Resort and 5-Diamond Ocean Club in Nassau; and several Canadian resort casinos before agreeing to lead the world-class culinary team at Fallsview Casino Resort.

### Wine Pairing

Creekside 2007 Reisling Icewine



Chef Bio

*Chef Linkson tells us the sheep's-milk cheese has the rich texture and lingering, gamey-grappa finish on the palate that is perfect for this playful, seasonal take on the classic Waldorf.*



# Grappa-Soaked Sheep's Milk Cheese with Pear Waldorf Salad

## AG

at Sterling Inn and Spa  
Niagara Falls, Ontario, Canada



As Niagara Falls' only boutique hotel, the Sterling Inn and Spa is a fusion between a luxury hotel and a fine inn. AG, its fine-dining restaurant, offers regional cuisine in a cool urban setting. Inspired by the growers and producers of Niagara, AG's menu utilizes regional and seasonal ingredients, brought together by the inventive hand of Executive Chef Cory Linkson. Beautifully designed, unique, and delicious dishes are crafted to satisfy the palate, while remaining true to the very essence of the ingredients.

### Grappa-Soaked Sheep's Milk Cheese with Pear Waldorf Salad

Serves 4

#### Ingredients

4 oz (125 g) grappa-soaked sheep's milk cheese  
½ bosc pear cut in 8 wedges  
1 rib of celery, julienned  
2 tbsp (30 mL) pumpkin seeds (toasted and salted)  
1 handful of baby lettuce  
¼ bulb of fennel, shaved very fine  
1 lb (454 g) firm apples, cut in halves, skin on, seeds removed  
3 tbsp (45 mL) vegetable oil  
1 tsp (5 mL) toasted allspice, ground in coffee grinder  
salt and pepper  
spicy crackers

#### Apple Vinaigrette

1 tbsp (15 mL) buckwheat honey  
½ tbsp (7.5 mL) Dijon mustard  
½ cup (125 mL) apple juice  
½ cup (125 mL) + 1 tsp (5 mL) cider vinegar  
½ cup (125 mL) + 1 tsp (5 mL) grapeseed oil

#### Method

##### Pear Waldorf Salad

Toss apples with 1 tbsp (15 mL) of vegetable oil and a pinch of allspice. Roast in a 425° F (220°C) oven until cooked through but not cooked down to apple sauce. Place in a jug blender and blitz.

Pass through a china cap strainer, season with allspice, and salt and pepper to taste.

In a hot frying pan with 2 tbsps (30 mL) of vegetable oil, lightly brown the pears. Roast the browned pears in a 425°F (220°C) oven until soft, and then cool to room temperature.

Combine the pears, celery, pumpkin seeds, fennel and lettuce.

##### Apple Vinaigrette

Combine all ingredients and hand blend.

#### Presentation

Dress with apple vinaigrette and toss. Divide the salad among four plates. Divide the cheese into four pieces and top the salad with one piece each. Drizzle some vinaigrette around each salad and serve with spicy crackers.



#### Cory Linkson, Executive Chef

Executive Chef Cory Linkson has honed his skills from coast to coast, working in some of this country's most prestigious kitchens. Chef Linkson has worked his way to the forefront of regional cuisine in Niagara.

His style is steeped in classical French technique and allows the best ingredients to stand on their own merits, where deep flavours and long reductions can be found in every dish.

## Chef Bio

#### Wine Pairing

2008 Flat Rock "Nadja's Vineyard" Riesling



niagara region cuisine

# Meat Carpaccio Salad



## Carpaccio Restaurant and Wine Bar

Niagara Falls, Ontario, Canada



A 200-seat restaurant, centrally located in the heart of Niagara. Carpaccio features Italian cuisine and California flair and has been awarded Best Restaurant, five years in a row by Tourism Niagara.

### Meat Carpaccio Salad

Serves 1

#### Ingredients

4 oz (125 g) sliced beef tenderloin grilled  
2 oz (55 g) spring mix lettuce  
2 oz (55 g) Parmesan cheese  
2 oz (55 g) lemon segments  
2 oz (55 g) lime segments  
1 oz (30 g) capers, fried  
2 tbsp (30 mL) lemon thyme oil pre-mixed  
extra virgin oil to taste  
handful of crostinis  
sea salt and cracked pepper to taste  
fresh thyme

#### Method

Mix together in a bowl sliced beef tenderloin, lemon and lime segments, fried capers, Parmesan, mixed greens, crostinis, sea salt, pepper, fresh thyme, and extra-virgin olive oil.

#### Presentation

Place salad mixture on top of plate and shave fresh Parmesan cheese on top of greens. Drizzle with lemon thyme oil. Finish with salt and pepper.



### Matt Marazzo, Executive Chef

Executive Chef Matt Marazzo, a graduate of the Niagara Culinary Institute, honed his considerable skills in Alberta at several five star, five diamond restaurants, including Banff Springs Hotel, Rimrock Resorts, and the Emerald Inn (Charlton Resorts) alongside some of Canada's best-known chefs. Chef Matt returned to Niagara and is currently Executive Chef at Carpaccio.



### Wine Pairing

Konzelmann Estate Winery Pino Noir

## Chef Bio

# 7-Layer Dip



## Edgewaters Tap & Grill

Niagara Parks Canada, Niagara Falls, Ontario, Canada



Enjoy a relaxing lunch or unwind from a busy day of sightseeing at Edgewaters Tap & Grill. Situated in a beautiful park setting, patrons can take in panoramic views of both the American and Horseshoe Falls. With a fun and relaxed atmosphere, Edgewaters features casual pub-style fare created with fresh, local produce and ingredients. Offering both indoor and outdoor dining, Edgewaters' terrace is the perfect vantage point to enjoy free concerts and fireworks throughout the summer.

### 7-Layer Dip

Serves 2

#### Ingredients

##### Edgewaters Chili

1 lb (454 g) ground beef  
1 red pepper, chopped  
1 green pepper, chopped  
28 oz can (840 mL) of red kidney beans  
28 oz can (840 mL) of chopped tomatoes  
28 oz can (840 mL) of white kidney beans  
28 oz can (840 mL) of black beans  
28 oz can (840 mL) of crushed tomatoes  
1 onion  
1 stalk of celery  
2 tbsp (30 mL) crushed garlic  
4 tbsp (60 mL) molasses  
½ cup (125 mL) coffee, brewed  
½ cup (125 mL) chocolate chips  
2 tbsp (30 mL) chili powder  
1 tsp (5 mL) liquid smoke  
1 tbsp (15 mL) cumin  
1 tbsp (15 mL) smoked paprika  
½ cup (125 mL) beef base  
½ cup (125 mL) of water  
salt and pepper to taste

##### 7-Layer Dip

8 oz (250 g) Edgewaters Chili  
2 oz (55 g) four cheese blend (cheddar, mozzarella, provolone, Parmesan)  
4 tbsp (60 mL) sour cream  
2 tbsp (30 mL) salsa  
2 tbsp (30 mL) diced tomato  
2 tbsp (30 mL) sliced ripe black olives  
4 tbsp (60 mL) sliced green onion  
4 cups (1 L) of tri-colour nacho chips

#### Method

##### Edgewaters Chili

Sauté beef with onions and peppers. Add garlic, chili powder, cumin, and liquid smoke. Cook for 10 minutes. Add remaining ingredients and simmer until slightly thickened. Season to taste. Simmer for 20 minutes.

##### 7-Layer Dip

Ladle chili into bowl. Top with four-cheese blend. Bake at 350°F (175°C) for 5 minutes or until cheese has melted. Top with sour cream, salsa, diced tomato, black olives, and green onion.

#### Presentation

Place 2 cups of nachos on plate next to the 7-Layer Dip. Dollop sour cream on top with sliced ripe black olives and green onion for added colour.

**Wine Pairing**  
Ontario VQA Pinot Noir



### Sidney Krick, Executive Chef

Chef Sidney Krick is in charge of the kitchens at Edgewaters Tap & Grill, as well as the Riverview International Buffet at Queen Victoria Place. Alongside achieving honours and medals in culinary competitions, Chef Sidney has a wide range of expertise in various types of dining. He is experienced in fine, as well as casual dining, steakhouse style and banquets.

# Chef Bio

# Seafood Fra Diavolo



*Sautéed spiced shrimp, clams, mussels, and calamari finished in a plum-tomato sauce.*

## Mama Mia's Ristorante

at the Fallsview Casino Resort  
Niagara Falls, Ontario, Canada



Mama Mia's Restaurant evokes the warm feelings that you have when sitting down to Mama's home cooking on a Sunday afternoon. Enticing aromas greet you upon entering this Italian restaurant, and you know something delicious is always cooking in the kitchen.

### Seafood Fra Diavolo

Serves 1

#### Ingredients

4 jumbo shrimp (de-veined)  
3 clams  
5 fresh PEI cultivated mussels  
6 oz (170 g) calamari, cut into ringlets  
8 oz (250 g) hand-crushed plum tomatoes  
4 tbsp (60 mL) olive oil  
2 cloves garlic  
½ cup (125 mL) dry white wine  
1 tsp (5 mL) dried chili flakes  
4 large leaves of basil  
sea salt to taste  
white pepper to taste

#### Method

Heat olive oil and add garlic. Toast until golden brown. Add all seafood and sauté to develop flavor, de-glaze with white wine and reduce by half. Add chili flakes, salt and pepper to taste, then add tomatoes and basil. Let simmer for 8-10 minutes or until desired doneness of seafood. Finish with olive oil and sea salt.

#### Presentation

Add seafood mixture to a plate. Arrange the five mussels around the circumference of the plate in their open shells. Sprinkle entire dish with basil for extra colour.

#### Wine Pairing

Pillitteri Pinot Grigio



### Jake Rujevic, Chef

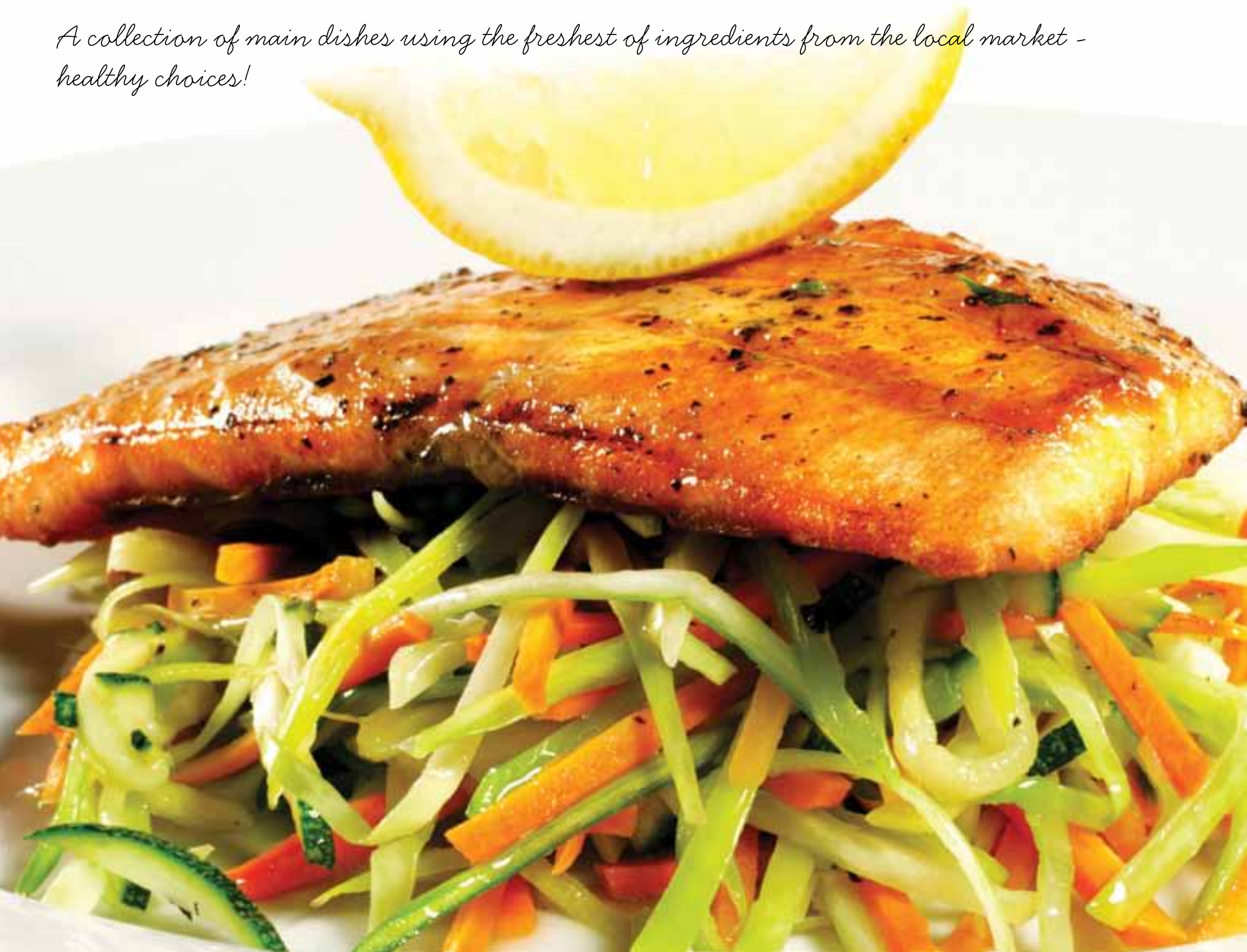
Chef Jake Rujevic's philosophy is that food should be fun and fresh. As he says, "We need to learn to eat with our hands again." Chef Rujevic graduated from Niagara College Culinary Institute in 1997 and apprenticed at various Niagara-on-the-Lake restaurants.

Chef Jake's zest for culinary knowledge and love of Niagara prompted him to commute from Stoney Creek to Toronto to work as a sous chef for over nine years

He has developed his knowledge of wine and food pairings through participation in events such as The Gold Medal Plate at the Canadian Culinary Championships with chefs from across Canada.

Chef Bio

*A collection of main dishes using the freshest of ingredients from the local market - healthy choices!*





# Main Dishes

Horseradish Potato-Crusted Atlantic Salmon **p28**

Huron Pickerel Poached in Riesling **p30**

Pan-Seared Ontario Pickerel Fillet **p32**

Pan-Seared Sea Bass Fillet **p34**

Duo of Pork **p36**

Pecan-Crusted Pork Loin **p38**

Cajun Grilled Striploin **p40**

Grilled Veal Chops **p42**

Sterling Silver Beef Tenderloin **p44**

Chicken Breast Wrapped in Bacon **p46**

Stuffed Supreme of Chicken **p48**

Thyme-Roasted Breast of Chicken **p50**

Duck and 5 Spices **p52**

Boneless Saddle of Grain-Fed Rabbit **p54**

Chinois Grilled Lamb Chops **p56**

Garlic and Rosemary-Scented Grilled Ontario Lamb **p58**

Honey-Mustard Roasted Canadian Lamb **p60**

# Horseradish Potato Crusted Atlantic Salmon

*with warm local greens and Niagara vinegar grapefruit coulis*



## Windows on Rockway

at the Rockway Glen Golf Course and Estate Winery  
St. Catharines, Ontario, Canada



Take in the view of a championship golf course and the Niagara Escarpment, while sipping on one of our award-winning VQA wines and enjoying continental cuisine made with the best products and produce that the Niagara Region has to offer.

## Horseradish Potato-Crusted Atlantic Salmon

**Serves 2**

### Ingredients

2 fillets of Atlantic salmon  
2 russet potatoes, cooked, cooled, peeled and grated  
2 tbsp (30 mL) olive oil  
2 tbsp (30 mL) prepared horseradish  
salt and pepper to taste  
1 ½ tbsp (22.5 mL) butter  
fresh, tender greens  
Niagara vinegar grapefruit coulis (available in specialty shops throughout Ontario)

### Method

Preheat the oven to 400°F (205°C). With a rubber spatula, fold horseradish, olive oil, salt, and pepper into potatoes and slather on top of salmon fillets. Bake in the oven for 15 minutes then check to see if cooked. Remove from oven and place in sauté pan on high heat. Once hot, add butter and allow to melt to a bubbling point. Remove from heat and toss greens around in the pan using a fork, just allowing them to slightly wilt.

### Presentation

Place greens on plate and gently lay salmon on top. Drizzle grapefruit coulis around plate.



### Josh Minor, Executive Chef

Rockway Glen Estate Winery Executive Chef Josh Minor has been raised and trained in the Niagara Region, having worked in some of the best restaurants the area has to offer. The main focus of his cuisine is freshness, as the seasons change so does the menu. He is well-known to area farmers as a chef who displays and treats their products with the highest regard. It is not unlikely to see items arrive on his back step straight from the field and wind up on the menu that evening.

## Chef Bio



### Wine Pairing

Rockway Glen Estate Winery 2006 Pinot Gris  
niagara region cuisine

# Huron Pickerel Poached in Riesling

*with chanterelles, young leeks, and basil*



## Huron Pickerel Poached in Riesling

Serves 4

### Ingredients

2 tbsp (30 mL) olive oil  
4 - ½ inch (.5 cm) baguette bread slices  
1 cup (250 mL) baby leek bottoms  
12 leaves of first picked basil  
1 ½ tsp (7.5 mL) minced garlic  
½ pound (454 g) cleaned chanterelles  
1 glass of Riesling Dolomite  
4 - 4 oz (125 g) Huron Pickerel fillets  
1 bunch watercress dressed in citrus vinaigrette  
Croutons as required

### Method

Preheat oven to 350°F (175°C). Brush 2 tbsp (30 mL) olive oil over both sides of bread slices. Place on a baking sheet and bake until lightly toasted, about 12 minutes. Set aside.

Increase oven temperature to 400°F (205°C). Preheat large ovenproof skillet over medium-high heat. Add remaining olive oil, leeks and chanterelles. Sauté until leeks begin to soften and chanterelles start browning around the edges, about 2 minutes. Add garlic, salt and one glass of Dolomite. Bring to simmer.

Sprinkle fish with sea salt and fresh ground pepper. Place fish in same skillet. Spoon vegetables atop fish. Cover with parchment and bake until fish is opaque in center, about 5 minutes. Transfer fish to plates. Stir basil leaves into sauce. Boil sauce until reduced slightly, about 1 minute.

### Presentation

Season to taste with salt and pepper as needed. Spoon sauce over fish. Serve with croutons and garnish with watercress salad.

## Inn On The Twenty

at Cave Springs Cellars, Jordan, Ontario, Canada



Inn On The Twenty is Ontario's first winery restaurant and is located on the wine route in the historic village of Jordan, overlooking the Twenty Valley. We are proud to serve Niagara's bounty and are huge supporters of local farmers, producers, and artisan-food makers.



### Wine Pairing

Cave Spring Cellars Riesling Dolomite



### Kevin Maniaci, Executive Chef

Executive Chef Kevin Maniaci, a George Brown graduate, trained and apprenticed at Ristorante Biagio, located in the old city of York. He has held sous chef and chef de cuisine positions at Rosewater Supper Club, Winston's, Zola, and The Platinum Club of the Air Canada Centre before joining Inn On The Twenty Restaurant in 2003. In the spring of 2005 he became Executive Chef of Inn On The Twenty Restaurant.

Chef Bio

# Pan-Seared Ontario Pickerel Fillet

*with butternut squash and peach salsa, with a white-balsamic drizzle*



## Pan-Seared Ontario Pickerel Fillet

Serves 6

### Ingredients

#### Fish

6 - 6 oz (170 g) pieces pickerel fillet  
(leave skin on for flavour and presentation)  
3 heirloom tomatoes seeded and diced in cubes  
(use different colours, yellow, red and orange)  
butter and oil (use ½ and ½) for frying  
salt and pepper to taste  
lemon juice

#### Butternut Squash and Peach Salsa

2 medium peaches, peeled and cut in cubes  
1 butternut squash, peeled and cut into cubes  
1 tbsp (15 mL) lime juice  
2 green onions, chopped  
2 tbsp (30 mL) fresh cilantro, chopped  
½ tsp (2.5 mL) jalapeño pepper, seeded and finely chopped  
white balsamic vinegar, drizzled  
salt and pepper to taste

### Method

Boil the cubed butternut squash in water. Remove from heat while still firm - do not overcook - and rinse. When cool, mix with all the other salsa ingredients and chill until ready to serve.

Season the pickerel fillets with salt and pepper. Fry the fillets on both sides until done in a skillet using the butter/oil combination. (You may use grape seed oil instead of butter which will give a lower fat content and great cholesterol value.) Sprinkle lemon juice on top of the fish just before removing from skillet.

### Presentation

Spoon salsa on the middle of the serving plate, dress fillet skin side up on top of the salsa. Drizzle a small amount of remaining frying juices on the fish. Decorate with the diced heirloom tomatoes and serve immediately.

## Queenston Heights Restaurant

Niagara Parks Canada, Queenston, Ontario, Canada



Situated approximately twelve kilometres north of the Horseshoe Falls on the Niagara Parkway and near the Queenston/Lewiston Bridge. Minutes from town but miles from ordinary, Queenston Heights Restaurant features elegant cuisine using fresh Niagara produce, an award-winning collection of VQA wines, and a breathtaking view from atop the Niagara Escarpment.



### Wine Pairing

Ontario VQA Riesling or Gewurztraminer



### Elbert Wiersma, Executive Chef

Holland-born Executive Chef Elbert Wiersma has a cooking style firmly rooted in Classic French cuisine with Pacific Rim and Caribbean undertones. At Queenston Heights Restaurant, home of the award-winning Best of Niagara VQA Wine Collection, he creates signature dishes using Ontario local products. Chef Elbert is an Advisory Member of the Niagara Culinary Trail and has represented Canada at the Toronto Food and Wine Classic.

Chef Bio

# Pan-Seared Sea Bass Fillet

*with saffron Milanese,  
roasted balsamic beets, and  
artichoke froth*

## Pan-Seared Sea Bass Fillet

Serves 4

### Ingredients

#### Roasted Beets

6 beets (about 1 ½ lb/750 g)  
4 cloves of garlic, minced  
3 tbsp (45 mL) chopped fresh rosemary  
2 tbsp (30 mL) extra-virgin olive oil  
½ tsp (2.5 mL) each salt and pepper  
1 tbsp (15 mL) each of chopped fresh parsley  
and rosemary

#### Artichokes

1 lb (454 g) onions, sliced  
4 artichokes (24-count size), peeled  
1 bay leaf  
4 cups (1 L) white wine  
1 clove garlic, crushed  
4 oz (125 g) basil, blanched and puréed  
¼ cup (50 mL) virgin olive oil  
6 tbsp (90 mL) extra-virgin olive oil

#### Artichoke Froth

1 leek, white part only, cut in half and sliced  
1 cup (250 mL) artichoke poaching liquid  
1 cup (250 mL) skim milk  
6 tbsp (90 mL) whole butter

#### Sea Bass

4 - 6 oz (168 g) centre-cut fillets  
Chilean sea bass  
salt and pepper  
4 tbsp (60 mL) olive oil  
1 bunch fresh thyme

## Tiara Restaurant

at Queen's Landing

Niagara-on-the-Lake, Ontario, Canada



### Method

#### Roasted Beets

Cut beet tops to leave 1 inch (2.5 cm) attached; leave tails. Place on 16-inch (40 cm) piece of foil. Sprinkle with garlic, rosemary, 1 tbsp (15 mL) of the oil, salt and pepper. Fold to form packet. Place on rimmed baking sheet; roast in 400°F (205°C) oven until fork-tender, about 1 hour. Wearing rubber gloves, peel and trim beets; cut into ¼ inch (5 mm) thick slices. Arrange on warmed platter; drizzle with remaining oil. Sprinkle with parsley.

#### Artichokes

In a saucepan, sweat onions in olive oil until completely translucent, without browning. Add wine, bay leaf, and crushed garlic clove. Bring to a simmer, and add peeled artichokes. Cover with parchment paper and simmer until tender. Cool the artichokes in the poaching liquid. When artichokes have cooled completely, remove from poaching liquid and cut in half. Reserve the poaching liquid to make the froth. Sauté artichokes, cut side down, until brown. Brush with basil purée and finish in oven. Mix the artichokes with the beets as assembling the plate.

Tiara Restaurant has a romantic Georgian interior adorned with fresh roses, a stained-glass ceiling, and a panoramic waterfront view. Choose from an exquisite menu of traditional French cuisine with a West Coast twist by acclaimed Executive Chef James Olberg.

#### Artichoke Froth

In a saucepan, sweat leeks in butter. Add poaching liquid and cook until tender. Purée and strain through china cap. Bring back to a simmer, and add cold skim milk and blend with emersion blender until it froths.

#### Sea Bass Entrée

Season the sea bass with salt and pepper. In a large sauté pan over medium heat, add the olive oil and heat the oil to a slight smoke. Add 1 sprig of fresh thyme to the sauté pan. Sear the sea bass skin side down for ¾ of the cooking time, about 7 minutes. Carefully turn the fish over to finish the other side. Remove the sea bass and hold in a warm place.

#### Presentation

Place Pan-seared Sea Bass Fillet on top of Saffron Milanese, garnish with roasted beets, and top with Artichoke Foam

#### Wine Pairing

Ontario VQA Chardonnay or Pinot Noir



### James Olberg, Executive Chef

Executive Chef James Olberg wanted to follow in his father's footsteps and cook professionally, since childhood. Before joining Vintage Hotels as executive chef at Queen's Landing in 2007, James Olberg was executive chef of Vancouver's Glowbal Grill and Satay Bar where he created a chef's gallery in front of the open kitchen, where diners can eat close to the action.

Former posts include executive chef positions with Holland America Cruise Lines; Crowne Plaza Hotel Georgia, Vancouver; Crowne Plaza Hotel, Chateau Lacombe, Edmonton; and The Delawana Inn Resort, Honey Harbour, Ontario. Executive Chef Olberg's creativity and skill under pressure have earned him multiple medals at culinary competitions such as Boccuse d'Or and Salon Culinare.

## Chef Bio

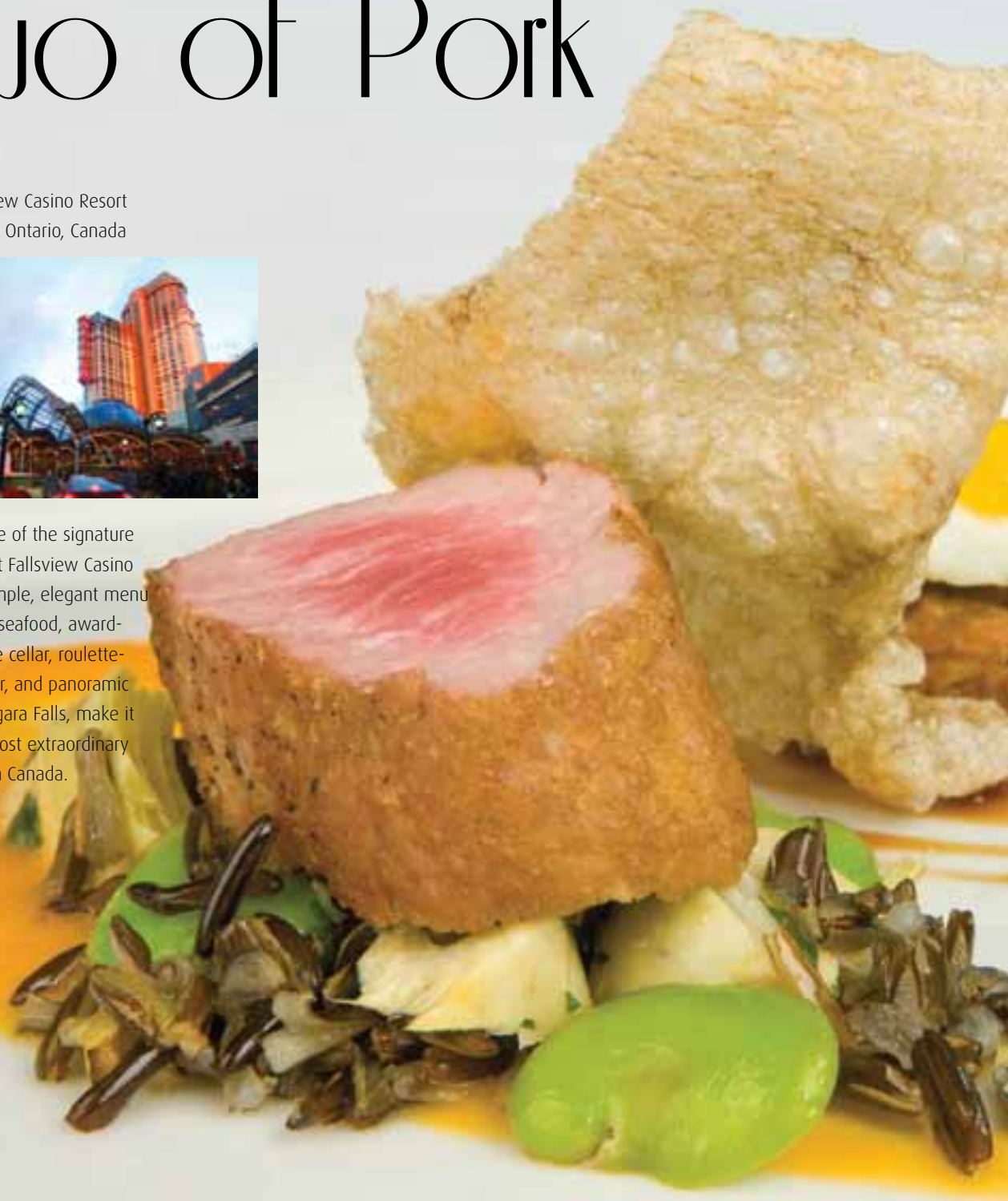
# Duo of Pork

## 17 Noir

at the Fallsview Casino Resort  
Niagara Falls, Ontario, Canada



17 Noir is one of the signature restaurants at Fallsview Casino Resort. Its simple, elegant menu of steak and seafood, award-winning wine cellar, roulette-themed décor, and panoramic views of Niagara Falls, make it one of the most extraordinary restaurants in Canada.



## Duo of Pork

Serves 4

### Ingredients

#### Pork Tenderloin

28 oz (875 g) organic pork tenderloin  
32 oz (1 kg) salt brine  
3½ oz (98 g) unsalted butter  
½ oz (15 g) chopped herbs  
2 oz (55 g) grape seed oil  
salt and pepper

#### Succotash

7 oz (200 g) wild rice  
4 fresh baby artichoke hearts, peeled,  
blanched, and quartered  
2 pods fresh fava beans, shucked  
and peeled  
2 ¼ cups (550 mL) water  
7 oz (200 g) unsalted butter  
2 ¼ cups (550 mL) chicken stock  
0.7 oz (20 g) chopped herbs  
0.35 oz (10 g) chopped shallots  
0.175 oz (5 g) chopped garlic  
0.93 oz (30 mL) white wine  
salt and pepper

#### Squash Foam

1.1 lb. (500 g) butternut squash, peeled,  
seeded and chopped into 1"- cubes  
1 onion, chopped coarsely  
1 large carrot, chopped coarsely  
3 cloves garlic, peeled  
1 bay leaf  
3 sprigs of thyme  
1.1 lb. (500 g) chicken stock  
3.57 oz (100 g) heavy cream  
4 sheets gelatin leaves bloomed  
7 oz (196 g) unsalted butter  
1 whipping cream CO<sub>2</sub> dispenser  
2 CO<sub>2</sub> cartridges

### **Pulled Pork**

1 boneless pork shoulder  
3 ½ oz (98 g) brown sugar  
4 ½ tsp (20 g) ground liquorice root  
3 star anise, crushed then ground  
½ tsp (2.5 mL) fennel seed, toasted  
4 ½ tsp (20 g) onion powder  
4 ½ tsp (20 g) garlic powder  
4 ½ tsp (20 g) spanish paprika  
17 ½ oz (525 mL) chicken stock  
7 oz (210 mL) dry Riesling  
1 ½ oz (45 mL) verjus vinegar

### **Crispy Skin**

21 oz (588 g) pork skin  
7 oz (196 g) salt brine  
16 oz (531 mL) liquid shortening for frying  
1 quail egg  
micro fennel (harvested early for tenderness)

## **Method**

### **Pork Tenderloin**

Place tenderloin in brine for 15 minutes prior to cooking. Place tenderloin in a pot of water, maintaining constant temperature of 150°F (65°C). Cook until medium rare, approximately 20 minutes. Season the pork with salt and pepper. Heat a cast iron pan with grapeseed oil and quickly sear tenderloin. Let rest and slice into 4 portions, approximately 6 oz (165 g) each.

### **Succotash**

Soak rice in water over night. Strain and place rice in pot with half the chicken stock and cook until halfway done. Strain and lie on a sheet pan and let cool at room temperature. Melt butter and sweat shallots and garlic together. Add artichokes and fava beans. Season with salt and pepper. Add rice and deglaze with wine. Add chicken stock and reduce heat to medium high and cook until liquid is gone. Finish with herbs and 1 oz (25 g) of butter. Adjust seasoning if needed.

### **Squash Foam**

In a heavy-bottomed sauce pan add butter and sweat all vegetables. Add chicken stock and herbs wrapped in cheesecloth. Bring to a boil then reduce heat to medium heat. Cook until all vegetables are tender. Remove bay leaf. Transfer to a blender and purée. Add squash mixture to bloomed gelatin and incorporate. Transfer to a whipping cream dispenser and add CO<sub>2</sub> cartridges.

### **Pulled Pork**

Combine all dry ingredients and dry rub the pork with the mixture. Let sit overnight to marinate. Place pork in roasting pan and roast covered for 8 to 10 hours at 200°F (95°C). Let cool then pull the meat and place in a pot with pan juices. Cook on low heat until reduced by half: stir occasionally to avoid sticking. Once done, put meat through strainer to separate the meat from the jus. Reserve meat in warm place. Add wine to sauce pan and reduce by half. Add skimmed sauce and reduce to nappe so that it is able to coat the back of a spoon. Add verjus and adjust seasoning with salt and pepper.

### **Crispy Skin**

Rinse the pork skin and shave with a razor to remove any hair. Place skin in brine for 45 min. Pat dry and score the skin. Place onto baking sheet with another on top into 200°F (95°C) oven for 6 hours. Let cool on wire rack overnight. Cut into desired shape and fry at 375°F (190°C) until skin has bubbled. Lay onto paper towels.

## **Presentation**

Place foam onto plate and add succotash and seared pork. Place pulled pork into square mold and fill. Cook quail egg sunny side up and place on top of molded pork. Garnish with crispy skin and micro fennel.

### **Wine Pairing**

Ontario VQA Chardonnay 2006



### **David Prantera, Chef de Cuisine**

Chef David Prantera's culinary training was French, but he has specialized in Italian cuisine, a dichotomy that makes him the perfect fit for his unusual role as chef de cuisine for both signature fine-dining restaurants at Fallsview Casino, 17 Noir and Ponté Vecchio. Before joining Fallsview, Chef Prantera was a stagier in Las Vegas for both Bradley Ogden and Guy Savoy. He was also a fixture on Windsor's fine-dining scene, where he worked at Caché, the Riverside Grill, Il Spago Ristorante, and Nero's Steakhouse at Caesar's Windsor.

# Chef Bio

# Pecan-Crusted Pork Loin

*Tender, breaded pork loin with pecans and smothered  
in a tangy jalapeño and apple sauce*



## Monticello Grille House & Wine Bar

Niagara Falls, Ontario, Canada



A warm and inviting atmosphere will put you at ease in preparation for the fantastic steaks, seafood and pastas that await you.

### Pecan Crusted Pork Loin with Jalepeños and Apple Sauce

Serves 4

#### Ingredients

##### Apple and Jalepeños Sauce

6 apples – any tart apple, such as gala or empire peeled, sectioned, and chopped  
2 cups (500 mL) white vinegar  
1 cup (250 mL) white sugar  
½ cup (125 mL) chopped jalepeños  
2 tbsp (30 mL) corn starch  
½ cup (125 mL) water  
1 jar applesauce  
¼ tsp (1 mL) allspice  
salt and white pepper to taste

##### Pecan-Crusted Pork Loin

8 portions (5-6 oz) (200 g) of pork loin  
pounded out to ¼ inch thickness  
2 cups (500 mL) bread crumbs  
1 cup (250 mL) chopped pecans  
salt and white pepper to taste  
1 cup (250 mL) flour  
3 eggs  
½ cup (125 mL) milk

#### Wine Pairing

Ontario VQA Cabernet Merlot



#### Method

##### Apple and Jalepeños Sauce

Reduce vinegar and white sugar by half. Add apples and 1 jar of applesauce to make approximately 3 cups. Add remaining ingredients and bring to boil. While boiling, whip water and corn starch to make a whitewash and then slowly pour it into your sauce. Stirring constantly, adjust seasoning and bring to boil again.

##### Pecan-Crusted Pork Loin

Combine eggs and milk and whip together. Season with salt and pepper the pork loins. Dip in flour and then in egg wash. Combine pecans and bread crumbs.

Dredge loins in pecan mixture. Cook in fry pan or griddle until brown on both sides.

#### Presentation

Arrange pecan-crusted pork loin on plate. Drizzle the apple and jalepeños sauce over top and serve with favourite rice dish and steamed vegetable.



#### Gino Stranges, Chef

Chef Gino Stranges completed his training at the Niagara College Culinary Program and received his Red Seal (the highest of honours at the time). Chef Gino briefly worked locally before venturing outside Niagara Falls to broaden his horizons. He travelled to Banff, Alberta where he worked in various departments in the grand kitchens at the beautiful Château Lake Louise. Opportunity and family beckoned him back to Niagara Falls, where he decided to lay down his foundations. He strives for quality and has successfully run his own restaurant here in Niagara Falls, on Victoria Avenue, for the last fourteen years.

Chef Bio



# Cajun Grilled Striploin

## Cajun Grilled Striploin

Serves 1

### Ingredients

#### Main Dish

10 oz (280 g) center cut striploin AAA or better  
cured lime butter  
1" thick slice of onion  
1" slice of heirloom tomato (in season)

#### Cured lime butter

1 cured lime, very finely diced  
1 lb (454 g) unsalted butter, diced  
½ red onion, very finely diced  
juice of ¼ lime  
fresh chives and parsley, chopped  
salt and cracked pepper to taste

\* Note: Limes are quartered and juiced, tossed in salt, and submerged in grapeseed oil for one month to cure.

Put all ingredients for lime butter into a stainless steel bowl and blend until evenly mixed. Place on waxed paper and roll into tube shape 2-inches thick. Refrigerate for 1 hour.

#### Cajun Mix

¼ cup (50 mL) salt  
⅓ cup (30 mL) Spanish paprika  
1 tsp (5 mL) black pepper  
2 tbsp (30 mL) cayenne pepper  
1 tsp (5 mL) dried thyme  
1 tbsp (15 mL) garlic powder  
1 tbsp (15 mL) onion powder  
1 tsp (15 mL) ground bay leaf



### Method

Lightly dust striploin with Cajun mix. Grill on a hot, dry barbecue until desired tenderness. Lightly oil tomato and onion and grill them on hot barbecue. Season with salt and pepper.

### Presentation

Lay the grilled striploin in the centre of a plate with a slice of cured lime butter and grilled tomato on top. Fan rings of onions across the top.

## Cannery Restaurant

at Pillar and Post

Niagara-on-the-Lake, Ontario, Canada



Experience a blend of delicacies from the Niagara Region, with exquisite selections from around the world. The next generation of cuisine leaves a lasting impression, where old-country charm is enhanced by exposed, wooden beams, a cozy fireside, and an open-hearth oven.

### Wine Pairing

Ontario VQA Shiraz or Meritage



### Randy Dupuis, Executive Chef

Born and raised in Niagara, Executive Chef Randy Dupuis developed an early love for the area's unique climate and excellent produce, fruits, and wine. As one of Niagara's finest, Executive Chef Dupuis has led the culinary team at The Pillar and Post since 2004. Randy's goal is to fuse the best of both worlds, by creating food that is appealing to the eye and to the palate but not so "over the top" that it intimidates people.

# Chef Bio

# Grilled Veal Chops



*Tender veal chops grilled and served  
with fingerling potatoes, fresh herbs,  
and Pommery mustard jus.*

## Grilled Veal Chops

Serves 4

### Ingredients

4 pieces - 12 oz (336 g) each of veal chops  
1 ½ lb (681 g) fingerling potatoes  
1 bunch of parsley  
1 bunch of tarragon  
¼ cup (50 mL) organic soy oil  
4 cups (1 L) veal stock, reduced to 1 cup (250 mL)  
2 cups (500 mL) woodland mushrooms (morel, shiitake, honey)  
1 cup (250 mL) good quality white wine  
2 tbsp (30 mL) Pommery mustard  
2 shallots diced small  
salt and pepper

### Method

Pre-heat barbecue to medium-high heat. Place potatoes in a pot and cover with cold water. Place on range, over high heat. Add some salt to the water. Remove the potatoes when tender.

## Zee's Grill

Niagara-on-the-Lake, Ontario, Canada



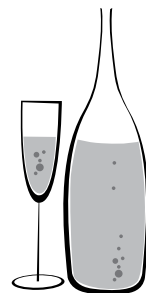
This casual yet elegant upscale dining restaurant features the best of what the season has to offer.

(You can hold them in the pot that they were cooked in just drain the water.) Pick down the leaves of the herbs and save the stems for the sauce. Season veal with salt and pepper. Place the veal on the barbecue; mark all sides. Turn down the heat and finish cooking to medium-rare.

To start the sauce, sauté mushrooms and shallots together until tender, in a pan on medium heat. Add wine and stalks of herbs. Reduce until almost dry, and then add the reduced veal stock and mustard. Crush the potatoes with a fork or potato masher and add fresh herbs and oil. Season with salt and pepper.

### Presentation

To serve, place the potatoes on the plate. Put the veal chop on top and finish with sauce.



### Wine Pairing

Ontario VQA  
Cabernet Sauvignon



### Jamie Smith, Chef de Cuisine

Born and raised in the Niagara Region, Chef de Cuisine Jamie Smith is part of an exciting, new generation of local chefs which is searching for new challenges and environments that highlight the amazing local and regional bounty of Niagara. Trained at Niagara College, Chef Jamie began his career at the Shaw Café and Wine Bar before moving on to Hillebrand Winery Restaurant, under the tutelage of acclaimed Chef Tony Deluca. Here Chef Jamie honed his skills, preparing seasonal dishes while using only local ingredients. Most recently Jamie worked as sous chef at Peller Estates Winery, under the culinary direction of Executive Chef Jason Parsons.

Chef Jamie has been at Zee's Grill since March 2009 and has a passion for locally inspired cuisine with a creative and whimsical twist and has a dedication to providing the best possible dining experience. Chef Jamie and his brigade bring a fresh, new approach to Zee's Grill while maintaining the tremendous culinary reputation built in the last four years.

# Sterling Silver Beef Tenderloin

*with almond Brie  
crust and Foie Gras  
red currant sauce*



## Sterling Silver Beef Tenderloin

Serves 4

### Ingredients

4-5 oz (140 g) beef tenderloin portions  
8 oz (250 g) Comfort Cream Brie  
2 oz (55 g) almonds, toasted and chopped  
½ tbsp (7.5 mL) nut oil (almond or walnut)  
prepared mashed potatoes  
1 lb (454 g) good-quality beef stock  
2 tbsp (30 mL) red currants  
¼ cup (60 mL) cranberry juice  
6 tbsp (90 mL) red wine  
1 oz (30 g) foie gras, diced and seared  
2 sprigs thyme  
corn starch  
salt and pepper  
vegetable, your choice

### Method

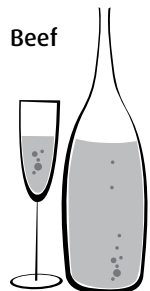
#### Crust

Dice the Brie and set it in a bowl to come to room temperature. With a spatula, beat in the chopped almonds and season with salt and pepper. Fold in the nut oil. Mold the cheese into 4 rounds to place on top of the beef.

#### Sauce

Reduce the cranberry juice and red wine together. Add the beef stock and thyme and reduce by half. If the sauce is not thick enough add a touch of corn starch mixed into some red wine. Season with salt and pepper and set aside.

#### Beef



### Wine Pairing

2002 Pilliteri Estates  
"Family Reserve" Merlot

Season the beef and sear the outside to a nice golden brown. Bake in the oven at 400°F (205°C) until cooked as desired. Place the cheese rounds on top of each piece of beef for the last 4 minutes of cooking so the cheese melts onto the beef. Rest the meat for 4 minutes. Meanwhile re-warm the sauce and stir in the currants and the foie gras. Adjust the consistency as needed.

### Presentation

Place a dollop of the mashed potatoes in the middle of each plate. Place a piece of beef on the potatoes, spoon the sauce around, and serve with your favourite vegetable.

### AG

at Sterling Inn and Spa  
Niagara Falls, Ontario, Canada



As Niagara Falls' only boutique hotel, the Sterling Inn and Spa is a fusion between a luxury hotel and a fine inn. AG, its fine-dining restaurant, offers regional cuisine in a cool urban setting. Inspired by the growers and producers of Niagara, AG's menu utilizes regional and seasonal ingredients, brought together by the inventive hand of Executive Chef Cory Linkson. Beautifully designed, unique, and delicious dishes are crafted to satisfy the palate, while remaining true to the very essence of the ingredients.



### Cory Linkson, Executive Chef

Executive Chef Cory Linkson has honed his skills from coast to coast, working in some of this country's most prestigious kitchens. Chef Linkson has worked his way to the forefront of regional cuisine in Niagara.

His style is steeped in classical French technique and allows the best ingredients to stand on their own merits, where deep flavours and long reductions can be found in every dish.

## Chef Bio

# Chicken Breast Wrapped in Bacon



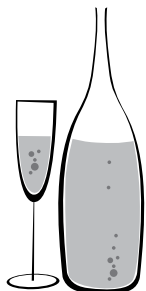
## Brasa Brazilian Steakhouse & Wine Bar

at Hilton Hotel and Suites Niagara Falls/Fallsview  
Niagara Falls, Ontario, Canada



### Presentation

Serve skewered meat on plate with your favourite grilled vegetables.



### Wine Pairing

Ontario VQA Pinot Grigio

Following a centuries-old tradition of cooking on an open fire, Brasa showcases the flavours and cultural flair of Brazil.

Guests enjoy an authentic Brazilian experience where 12 cuts of succulent beef, pork, lamb, and chicken are carved tableside by authentic Brazilian Gauchos.

### Chicken Breast Wrapped in Bacon

**Serves 2**

#### Ingredients

2 chicken breasts (boneless & skinless)  
10 strips of bacon  
2 bamboo sticks or 10 toothpicks  
salt to taste

#### Method

Cut chunks of chicken breast (skinless, boneless) into 1 inch cubes. Cut sliced bacon in lengths of 5 inches long (or enough to overlap the bacon as you wrap the chicken). Wrap the chicken cubes with bacon (overlap the bacon). You can use toothpicks to secure bacon to the chicken (individual portions), or use bamboo skewers and put 5 or 6 pieces per skewer. Remember to soak the toothpicks and/or bamboo in water for some minutes before skewering the meat. Sparkle fine salt on the edges without the bacon for extra saltiness. Bacon is already salty, so use very little.



### Ricardo Zanona, Grill Master

Born in Brazil in 1976, grill master Ricardo Zanona has always been passionate about his roots. For Ricardo, barbecuing transcends the need for food itself.

With a Bachelor's Degree in Business Administration, some of Ricardo's accomplishments are his consulting company, teaching a University Gaucho Culinary Course in the South of Brazil, and partnering in his own Churrascaria Restaurant.

Ricardo is now Grill Master for Brasa Brazilian Steakhouse and Wine Bar, Hilton's exciting restaurant.

Chef Bio

# Stuffed Supreme of Chicken

*with wild mushroom and Brie*



## Stuffed Supreme of Chicken

Serves 4

### Ingredients

4 - 8 oz (224 g) chicken supremes  
(breast with wing bone attached)  
8 oz (224 g) triple cream Brie  
2 shallots, diced  
1 lb (454 g) wild mushrooms sliced  
2 sprigs of thyme, freshly chopped  
12 fingerling potatoes  
12 pearl onions, peeled  
½ cup (125 mL) cabernet  
½ cup (125 mL) demi-glace  
2 tbsp (30 mL) balsamic vinegar  
salt and pepper  
½ cup (125 mL) olive oil  
3 cloves of garlic, chopped  
4 oz (125 g) smoked Bacon

### Method

Lay the breasts on a cutting board. Using a boning knife insert the blade from the thick end almost to the top, without piercing it through, and slide the knife to the side. This will be the pocket for the stuffing.

Slice the Brie into pieces that will fit into the pocket. Lay on a tray and place in the freezer.

In a medium-high heat fry pan, that is large enough to hold the mushrooms, cook the shallots until soft and then add the garlic. Season with salt and pepper. Cook until tender. Fill the pocket with Brie pieces and stuff with mushroom mix. Heat a large fry pan or roasting pan to medium. Season chicken and sear skin side up until brown. Turn chicken skin side down and add bacon, pearl onions, and fingerling potatoes. Place in a pre-heated 350°F (175°C) oven for 15 minutes, and then turn breasts over for another 10-15 minutes or until internal temperature reaches 165°F (70°C).

Remove contents from pan and deglaze with wine and balsamic vinegar. Add demi-glace and bring to a boil. Check seasoning.

### Presentation

Divide the potatoes, pearl onions and smoked bacon and place in the middle of 4 warm plates. Place chicken skin side up on the mixture and pour jus over and around. Garnish with sprigs of fresh herbs.

## The Watermark Restaurant

at Hilton Hotel and Suites Niagara Falls/Fallsvie  
Niagara Falls, Ontario, Canada



Located on the 33rd floor of The Hilton Hotel and Suites, The Watermark features unparalleled views of the Falls through its tiered seating and floor-to-ceiling windows. Fresh, local produce and Niagara Region's finest wines complement Watermark's fine continental cuisine.



### Tim O'Donnell, Executive Chef

Executive Chef Tim O'Donnell discovered his passion for everything culinary as a young boy and quickly learned the benefits of fresh, local ingredients.

In 2001, Chef Tim joined the team at the Hilton Hotel and Suites and still praises his leadership team for giving him the freedom to create.

During his culinary career, Tim has taught classes at Niagara College and provided apprenticeship opportunities for many young inspiring talents.



### Wine Pairing

Creekside Estate Winery Sauvignon Blanc

## Chef Bio

# Thyme Roasted Breast of Chicken

*on two beet and chèvre salad in Pinot Verjus dressing*



## Thyme Roasted Breast of Chicken

Serves 4

### Ingredients

#### Chicken

4 supremes of chicken  
1 tbsp (15 mL) thyme, freshly chopped  
pinch of ground cumin  
salt and pepper as desired

#### Salad

2 cups (500 mL) red beets, cooked peeled and cubed  
2 cups (500 mL) golden beets, cooked peeled and cubed  
3 ½ oz (98 g) crumbled chevre (goat cheese)  
3 ½ oz (98 g) mixed young greens

#### Dressing

¾ cup (200 mL) grapeseed oil  
½ cup (100 mL) Pinot Verjus  
1 tbsp grainy Dijon mustard  
1 tbsp (15 mL) honey  
1 tbsp (15 mL) chopped fresh thyme  
1 tbsp (15 mL) chopped fresh parsley  
salt and pepper as desired  
purée all ingredients with a hand blender.

### Method

#### Chicken

In a hot sauté pan, sear skin side of chicken until it is nicely coloured. Flip breast and cook for 2 minutes. Return to skin side and place in a 375°F (190°C) oven for 10 to 12 minutes. Allow to relax for 3 or 4 minutes. Cut diagonally in half and place on top of salad. Drizzle a little of the dressing over the chicken and serve.

### Presentation

Toss greens in a little of the dressing and place in the middle of four plates. Toss the beets in the dressing and heap the beets on top of the mixed greens. Crumble goat cheese on and around the salad. Top with chicken and drizzle extra dressing around the dish.

## The Deck at Creekside

at Creekside Estate Winery  
Jordan, Ontario, Canada



The newly renovated Deck at Creekside offers diners a spectacular view of the winery, vineyards, and the surrounding Niagara Escarpment where they can enjoy a phenomenal menu focusing on the best of local ingredients paired with carefully selected wine pairings by the glass, by the bottle, or by tasting flight.

The Deck at Creekside, with its open kitchen, casual atmosphere, and great views, is the perfect spot to enjoy a delicious meal that shows off Niagara as a food-lover's delight.



### Wine Pairing

Creekside Estates Winery Sauvignon Blanc



### J. Mark Hand, Executive Chef

Executive Chef J. Mark Hand is proud to have worked in many of the area's finest establishments. From apprenticing and eventually managing the "Auberge Suisse," to opening with Michael Olsen the area's first winery restaurant, "On the Twenty," to "Kat's Fourth Avenue," Niagara's "instant hit" high-end steak house and wine bar, Chef Mark has enjoyed the challenges while garnering rave reviews. Chef Mark also spent ten years as executive chef at Niagara College, an experience that culminated with the design and opening of the Niagara Culinary Institute.

Chef Bio

# Duck and 5 Spices

## Duck and 5 Spices

Serves 2

### Ingredients

1 duck egg  
1 chicken egg (cracked and stirred well)  
0.35 oz (10 g) bread crumbs  
0.35 oz (10 g) flour  
2 duck legs  
2 duck breasts  
8 cups (2 L) duck fat  
2 cinnamon sticks  
5 cloves  
3 pieces of star anise  
0.5 oz (14 g) Chinese Five Spice  
5 shallots, minced  
¼ bulb fennel, sliced lengthwise into  
2" (5 mm) strips with base  
still connected  
3-5 branches of golden frisée  
0.35 oz (10 g) butter  
0.35 oz (10 g) cracked black pepper  
salt and ground pepper to taste  
24 blueberries, macerated in sugar with  
12 reserved whole and 12 puréed with  
the juices of the berries

*Duck and 5 Spices with local seasonal fruit is the perfect marriage – similar to the careful blending of a Meritage wine.*

## Method

In a small pot, heat duck fat so that it just becomes liquid. Season the duck legs with salt and pepper and place in a narrow-sided casserole dish. Cover with cinnamon, star anise, and cloves. Completely submerge in fat and place in a 300°F (150°C) oven for 2 hours. Remove from oven and cool to room temperature. Cover casserole dish and refrigerate for at least 1 to 3 weeks (the longer it is in the fridge the more flavour it will develop).

Remove confit duck legs from the duck fat and remove leg meat from bone. Discard the bones but save the fat and reheat it in a pot to 300°F (150°C).

Melt butter in a sauté pan over medium-high heat and then sweat the fennel bulb slices. Remove fennel from pan. Sweat the shallots, add the fennel and leg meat, lower heat, and toss ingredients in pan until they are heated thoroughly. Season and set aside.

Soft boil the duck egg (in simmering water for 8 minutes or less). When it is done remove the shell. Let it come down to room temperature. Mix cracked pepper in a ramekin with breadcrumbs. Place flour and stirred chicken eggs into separate ramekins. Dust the duck egg well in the flour, coat it well with the chicken egg liquid, and then coat it in the breadcrumbs. Reserve until just before service.

Score the duck breasts and bring a sauté pan to high heat. Season the breasts with Chinese Five Spice and a pinch of salt. Add the breasts to the heated pan; be careful not to let the breasts stick, by constantly swirling them but without flipping them. When the tops are sufficiently browned, turn over carefully (as a lot of fat will have rendered at this point).

Lower the heat and continue to cook for up to 5 minutes until desired doneness is reached. Let the breasts rest for up to 5 minutes on a clean cutting board.

Lastly, carefully lower duck egg into the hot duck fat in a spider and fry until a golden brown crust is attained. Carefully remove to your cutting board with the duck breast.

## Presentation

Arrange warm confit and fennel duck on a segment of each plate. Carefully slice breasts into 3 triangular pieces and arrange onto frisée in the centre of the plate. Slice 2" (4-6 mm) off the bottom of the fried duck egg and then slice in half, and place 1 half standing on each plate. Drizzle puréed berries in between components of the dish and arrange whole berries as desired.



### Karl Dockstader, Executive Chef

Executive Chef Karl Dockstader prides himself on preserving classical cuisine by honouring techniques that have been tested through time. While at Casablanca diners may experience puff pastry made from scratch; soup bases made from chicken, veal, or duck; or fumets carefully simmered out of the trim from hand-cut seafood.



### Casablanca Steak & Seafood

Grimsby, Ontario, Canada

Nestled at the bed of the Niagara Escarpment is the luxurious Casablanca Steak and Seafood Restaurant. Let our breathtaking view of Lake Ontario ease you into a comfortable evening of the Peninsula's greatest dining experience.

### Wine Pairing

Ontario VQA Meritage



# Boneless Saddle of Grain-Fed Rabbit

*with Boudin Noir and seasonal vegetables*

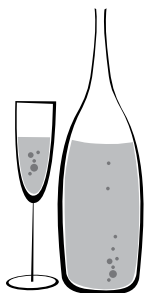


## The Charles Inn

Niagara-on-the-Lake, Ontario, Canada



The dining room is located in the parlour of this historical 1832 home, which still features the original crystal chandeliers. The room is a warm persimmon colour and offers upholstered banquettes and Wingback chairs. You may also enjoy a candle-lit dinner on the side veranda.



### Wine Pairing

Flat Rock Cellars Gravity Pinot Noir

## Boneless Saddle of Grain-Fed Rabbit

Serves 4

### Ingredients

#### Marinade

170 g (6 oz) Boudin Noir wine

#### Rabbit

2 boneless rabbit saddles  
8 slices of double smoked bacon

#### Vegetables

1 tbsp (15 mL) grapeseed oil  
55 g (2 oz) each of baby spinach,  
honey mushrooms and black trumpet mushrooms  
8 each of baby carrots, celery batons (blanched)  
2 large Yukon gold potatoes mashed into potato purée  
1 tbsp (15 mL) of scallions

#### Presentation

red wine jus for colour  
grain mustard froth to taste

### Method

#### Marinade

Marinate the rabbit in wine refrigerated and covered for 1 hour.

#### Rabbit

Sear the rabbit saddles on all sides until golden. Wrap each rabbit in 2 slices of bacon. Place in 400°F (205°C) oven for 10-12 minutes until the rabbit is cooked. Allow the saddle to rest before carving.

#### Vegetables

Whip the potatoes into a purée. Add the scallions to the potato purée and heat. With a little grapeseed oil, sauté the vegetables.

#### Presentation

Set the vegetables around the carved rabbit medallions. Scoop mashed potatoes on the side. Finish with a light drizzle of the red-wine jus and grain mustard froth.



### William Brunyansky, Executive Chef

Executive Chef William Brunyansky has brought a wealth of culinary experience to The Charles Inn. Locally trained, Chef William has completed stages with some of the world's greatest chefs, including Gordon Ramsey, Raymond Blanc, and Michel Roux. Chef William's culinary style is reminiscent of French contemporary cuisine combined with a regional flair.

## Chef Bio

# Chinois Grilled Lamb Chops

*with cilantro mint vinaigrette*



## Revolving Dining Room

at the Skylon Tower  
Niagara Falls, Ontario, Canada



For those with a taste for the truly extraordinary, the Skylon Tower's world-famous Revolving Dining Room simply must be experienced. Just as the Skylon Tower has defined the Niagara Falls skyline for nearly half a century, so too has the Revolving Dining Room defined fallview dining and award-winning continental cuisine. Presented in an elegant setting 775 feet (236 m) above the mighty Niagara Falls, the view is rivalled only by the food. At night discover the magic of the Falls Illumination, seasonal Falls Fireworks, and the dazzling city lights below. Savour the Skylon's innovative fresh menu selections, accompanied by an extensive list of fine Niagara and International wines, while enjoying the soft piano stylings in Niagara's ultimate fallview dining restaurant.

## Chinois Grilled Lamb Chops

**Serves 4**

### Ingredients

#### Lamb Chops

2 racks of lamb, about 2 lb each  
Trimmed, then sliced, and separated  
into chops  
salt and freshly ground pepper

#### Marinade

1 cup (250 mL) soy sauce  
1 cup (250 mL) mirin (sweet sake)  
1 tbsp (15 mL) Asian sesame oil  
2 cups (500 mL) chopped scallions  
1 tbsp dried red-chili flakes  
2 to 3 garlic cloves, finely chopped

#### Cilantro Mint Vinaigrette

1 cup (250 mL) peanut oil  
½ cup (125 mL) rice-wine vinegar  
¼ cup (50 mL) each of coarsely  
chopped mint, cilantro, and parsley  
1 tbsp (15 mL) chopped ginger

### Method

#### Marinade

In a bowl, mix together all the marinade ingredients. In a large shallow dish, pour marinade over the lamb chops and refrigerate covered for 1 hour.

#### Cilantro Mint Vinaigrette

While the lamb chops are marinating, prepare the vinaigrette. To make the vinaigrette, in a blender combine all the ingredients except the oil and blend until smooth. Slowly add peanut oil. Season with salt and pepper. Preheat grill.

#### Lamb Chops

Remove lamb chops from marinade and place them on a hot grill. Grill medium rare, about 3 minutes each side; or sauté them in a skillet over high heat for about 2 minutes on each side. (Cook the chops in several batches if necessary, but don't crowd the pan.)



## Brett Cournoyea, Chef

Chef Brett Cournoyea prides himself on fresh ingredients in every aspect of his culinary creations, including each of his stocks, soups, reduction glazes, and demi-glazes. All are created from scratch. A testimony to Chef Cournoyea's obsession with freshness is his latest dinner special - fresh arctic char which arrives at the Skylon Tower from a Wellington-area icy-spring-water fish farm and alive in large fish tanks. The char is then filleted on site by Chef Brett himself, pan-seared, and presented over a vegetable concase and accompanied by an exciting arborio rice. It simply doesn't get any fresher than that!

### Presentation

Make an island of sauce on each plate. Place 3 or 4 lamb chops on the center of the plate. Decorate with cilantro or mint sprigs on top and serve with your favorite stir fried vegetables.

### Wine Pairing

2007 Château des Charmes Estate Bottled Cabernet Franc

niagara region cuisine

Chef Bio

# Garlic & Rosemary-Scented Grilled Ontario Lamb

## Garlic & Rosemary-Scented Grilled Ontario Lamb

Serves 8

### Ingredients

#### Lamb

24 Ontario lamb rack chops  
(Ask butcher or cut racks into chops.)  
2 tbsp (30 mL) garlic, chopped  
2 tbsp (30 mL) fresh rosemary  
8 tbsp (120 mL) vegetable oil  
4 tbsp (60 mL) balsamic vinegar  
salt and pepper to taste

#### Braised Red Cabbage

2 lbs (½ head) (908 g) red cabbage,  
shredded  
2 cups (500 mL) red wine  
2 cups (500 mL) red-wine vinegar  
1 cup (250 mL) brown sugar  
2 apples peeled and sliced

#### Chive Spaetzle

2 whole eggs  
¾ cup (150 mL) water  
8 oz (250 g) flour  
½ tsp (2 mL) salt  
2 tsp (10 mL) chopped fresh chives  
pinch of nutmeg  
salt and pepper to taste

#### Pinot Noir and Grainy-Mustard Sauce

2 oz (55 g) shallots  
4 tbsp (60 mL) Pinot Noir wine  
4 tbsp (60 mL) white-wine vinegar  
½ tbsp (18 g) whole black peppercorns  
2 cups (500 mL) demi-glacé  
1 oz (28 g) grainy-mustard  
½ oz (14 g) Dijon mustard  
salt and pepper to taste



### Minted Apple Relish

¾ cup (175 mL) white vinegar  
¼ cup (50 mL) water  
1 cup (250 mL) sugar  
½ tsp (2 mL) salt  
½ tsp (2 mL) mustard seed  
1 lb (454 g) apples (Ida red or another cooking apple), diced small  
1 medium red onion, diced small  
1 red pepper, diced small  
1 tbsp (15 mL) mint, chopped  
½ cup (125 mL) raisins  
5 drops of Tabasco

### Method

#### Braised Red Cabbage

Shred cabbage and cover with vinegar, wine, apples, and sugar. Let stand 24 hours in fridge. Braise in an uncovered pot for 3 hours.

#### Chive Spaetzle

Whip eggs with wire whip in a large mixing bowl. Add water and blend. Add flour, salt, nutmeg and chives. Mix until well-blended; do not over mix. Bring pot of salted water to a boil. Using a palate knife and board or push through a colander, drop spaetzle into water. Cook approximately 3 minutes. Remove with skimmer into a bowl of cold water. Sauté spaetzle in a small amount of butter and season to taste with salt and pepper.

### Pinot Noir and Grainy-Mustard Sauce

In a sauce pot on high heat, sauté shallots until golden brown. Deglaze with white vinegar, wine and peppercorns and reduce to half. Add demi-glaze and bring to a boil. Finish with mustard. Strain.

### Minted Apple Relish

Bring first five ingredients to a boil. Add mint and remaining ingredients, except for Tabasco and cook for 30 minutes. Add other half of mint and the Tabasco. Cool and serve at room temperature.

### Lamb

Marinate lamb chops in garlic, rosemary, vegetable oil, balsamic vinegar, and salt and pepper for 1 to 2 hours. Grill lamb chops over medium-high heat to desired doneness.

### Presentation

Arrange 3 lamb chops per person on top of minted apple relish. Serve with spaetzle, braised red cabbage, and your favourite vegetable. Top lamb with Pinot Noir and Grainy-Mustard Sauce.

## Elements on the Falls

Niagara Falls, Ontario, Canada



### Paul Pennock, Executive Corporate Chef

Niagara Parks' Executive Corporate Chef Paul Pennock creatively uses local products to develop seasonal feature menus, pairing delicious entrées with VQA wines. His flair for innovative menu design and exceptional food presentation has been featured at many prestigious international events in Hong Kong, Dubai, Scotland, England, New York City, and Toronto. He's truly an ambassador to the world for Niagara's rich and varied culinary offerings.

## Chef Bio

Dining as close as you can get to the Falls! Elements on the Falls offers casual elegance with an artisan twist, delightful flavours, and a spectacular view of the Falls!



### Wine Pairing

Ontario VQA Pinot Noir

# Honey-Mustard Roasted Canadian Lamb

## Honey-Mustard Roasted Canadian Lamb

Serves 4

### Ingredients

#### Marinade for Lamb and Soaking of Lentils

- 1 large lemon, zested
- 1 cup (250 mL) extra-virgin olive oil
- 3 cloves garlic, minced
- 1 lb (454 g) French lentils

#### Smokey Bacon and Veal Sauce

- 1 large carrot, finely chopped
- 1 large Spanish onion, finely chopped
- 1 small celery root, finely chopped
- 2 sprigs rosemary
- 4 cups (1 L) veal stock
- 7 oz (196 g) double-smoked bacon, julienned
- 1 bunch Italian parsley, rinsed and finely chopped
- 2 Roma tomatoes, peeled, seeded, and finely chopped

#### Honey-Dijon Mustard Mix

- 3½ oz (98 g) pure honey
- 3½ oz (98 g) grainy Dijon mustard

#### Lamb

- 2 lbs (908 g) Canadian lamb loin
- 1¾ oz (50 g) unsalted butter
- salt and pepper

*with braised lentils, smokey bacon, and veal sauce*

## Escabèche Restaurant

at Prince of Wales

Niagara-on-the-Lake, Ontario, Canada



Casually gracious dining with a wine-flare atmosphere. Niagara wines and fresh, local ingredients ensure a four-diamond dining experience. Menus of classic Italian, Californian, Mediterranean, and French dishes delight the eye and the taste buds.

### Method

#### Marinade for Lamb and

##### Soaking of Lentils

Mix lemon, 1 cup (250 mL) of olive oil and 3 cloves of garlic. Marinate lamb overnight, refrigerated. Soak lentils overnight in lightly salted cold water.

#### Smokey Bacon and Veal Sauce

In a large sauce pot, heat ¼ cup (50 mL) of olive oil over medium-high heat. Add carrot, onion, celery root, bacon and 2 cloves of garlic. Stir and cook until translucent. Add whole sprig of rosemary and the lentils. Cover with veal stock. Reduce heat to low; cook until just tender and stock has reduced in volume, thickening up. Remove rosemary, and stir in butter to enrich. When cooked, add chopped parsley, season with salt and white pepper, and fold in chopped Roma tomatoes.

#### Lamb with Honey-Dijon Mustard Mix

Remove lamb from marinade. In a large cast-iron pan, heat ½ cup (100 mL) olive oil over medium-high heat. Sear lamb until golden brown on both sides. Place lamb in 350°F (175°C) oven. Brush with mixture of honey and Dijon mustard. Roast until desired doneness. Remove lamb from oven and allow to rest for 15 minutes before slicing. Season with salt and pepper.

### Presentation

Arrange over braised lentils, garnish with your favourite baby vegetables.

#### Wine Pairing

Ontario VQA Meritage,  
Cabernet Sauvignon or Shiraz



### Andrew Dymond, Executive Chef

Born in Wales and raised in Niagara, Executive Chef Andrew Dymond trained in Europe before returning to Canada in 1998, first at Queen's Landing then leading the kitchen at Prince of Wales in 2004. Executive Chef Dymond creates original seasonal menus from the finest ingredients, both locally grown and imported from around the world. His philosophy: "Don't overdo food. Treat it with the utmost respect in the most natural form, and you'll get the best presentation and product."

## Chef Bio

*A collection of mouth-watering desserts using the freshest of ingredients from the local market,  
a visit with an old friend made extra special!*





# Desserts

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Icewine-Poached Pear Stuffed with Marinated Cranberries and Marzipan **p64**

Spiced Baked Pears **p66**

White Chocolate Orange Mousse **p68**

Zabaglione con Frutta **p70**



Icewine-Poached Pear Stuffed with  
Marinated Cranberries and Marzipan

## Ponte Vecchio

at the Fallsview Casino Resort  
Niagara Falls, Ontario, Canada



Opened in 2008, Ponte Vecchio is the newest fine-dining experience at Fallsview Casino. Very authentic Italian cuisine, a vast wine list, and an intimate, old-world atmosphere make Ponte Vecchio the perfect addition to Fallsview's stunning collection of restaurants.

## Icewine-Poached Pear Stuffed with Marinated Cranberries and Marzipan

Serves 4

### Ingredients

#### Poached Pears

5 Bartlett pears  
4 cups (1 L) Icewine  
1  $\frac{1}{4}$  cup (10 oz) sugar  
1 vanilla bean, split and scraped

#### Filling

4 oz (125 g) marzipan  
1 oz (30 g) dried cranberries, soaked in brandy  
8 oz (250 g) puff pastry  
egg-wash, as needed

Grand Marnier Crème Anglaise, to serve

### Method

#### Poached Pears

Peel the pears, being careful to keep the stems on. Using a melon baller core the pears, beginning from a  $\frac{3}{4}$  inch opening on the bottom and keeping the top intact. Stand the pears in pot with the Icewine, sugar, vanilla. Bring to a gentle simmer and poach until tender, about 30 minutes. Cool and refrigerate overnight in the poaching liquid.

### Presentation

Preheat the oven to 350°F (175°C). Mix the marzipan and soaked cranberries until smooth. Remove the pears from the liquid, and stuff with cranberry filling. Roll the puff pastry into a thin sheet and cut  $\frac{3}{4}$ -inch strips. Egg-wash the strips and wrap the pear, beginning from the stem end to the bottom, overlapping the strips on one another. Egg-wash again and bake until golden brown. Serve warm with Grand Marnier Crème Anglaise.



### Pradeep Dharmawardane, Pastry Chef

Pastry Chef Pradeep Dharmawardane is truly an artist with chocolate, sugar, and pastry. He competed in the 2004 World Culinary Olympics and holds more than a dozen medals from prestigious international confectionary competitions. Trained at Maryland's Notter School of Confectionary and the prestigious Culinary Institute of America, Chef Dharmawardane worked in fine dining establishments in Sri Lanka, Dubai, Bahamas, Washington, D.C. and Toronto before joining Fallsview Casino.

### Wine Pairing

Cave Springs Cellars Indian Summer Riesling Select Late Harvest

## Chef Bio



# Spiced Baked Pears

*topped with Niagara Icewine sabayon and iced grapes*

## Terrapin Grille Fallsview Restaurant

Marriott Niagara Falls Fallsview Hotel & Spa

Niagara Falls, Ontario, Canada



Delight your taste buds with our international menu, created to reflect our regional harvests, seasonal selections, and complement our award-winning Niagara wines. Enhance your dining with a breathtaking view of the Falls from your table.

### Spiced Baked Pears

**Serves 4**

#### Ingredients

6 pears, peeled, halved, and seeded  
1 oz (30 g) cinnamon  
½ oz (15 g) nutmeg  
½ oz (15 g) ground ginger  
1 pinch cayenne pepper  
3 tbsp (45 mL) honey  
½ cup (118 mL) Riesling  
3 egg yolks  
3 tbsp (45 mL) granulated sugar  
3 oz (88 mL) Icewine  
green and red grapes, frozen



#### Method

Lay pears flat side down on a parchment-covered baking pan. Mix spices with honey and wine. Using a pastry brush, coat top of pears with spice mix. Bake in a 350°F (175°C) oven. Baste pears with the spice mix every 5 minutes while cooking. Depending on ripeness of pears, cook for 15-30 minutes. Save pan drippings from the pears.

In a double boiler, whisk together yolks, sugar and Icewine until a hot foam (sabayon) is formed. Remove from heat.

#### Presentation

Cut 3 pear halves to form consistent fans and place on plate. Top with sabayon (gratinée with a torch if desired) and garnish with pan drippings and frozen red and green grapes.

#### Wine Pairing

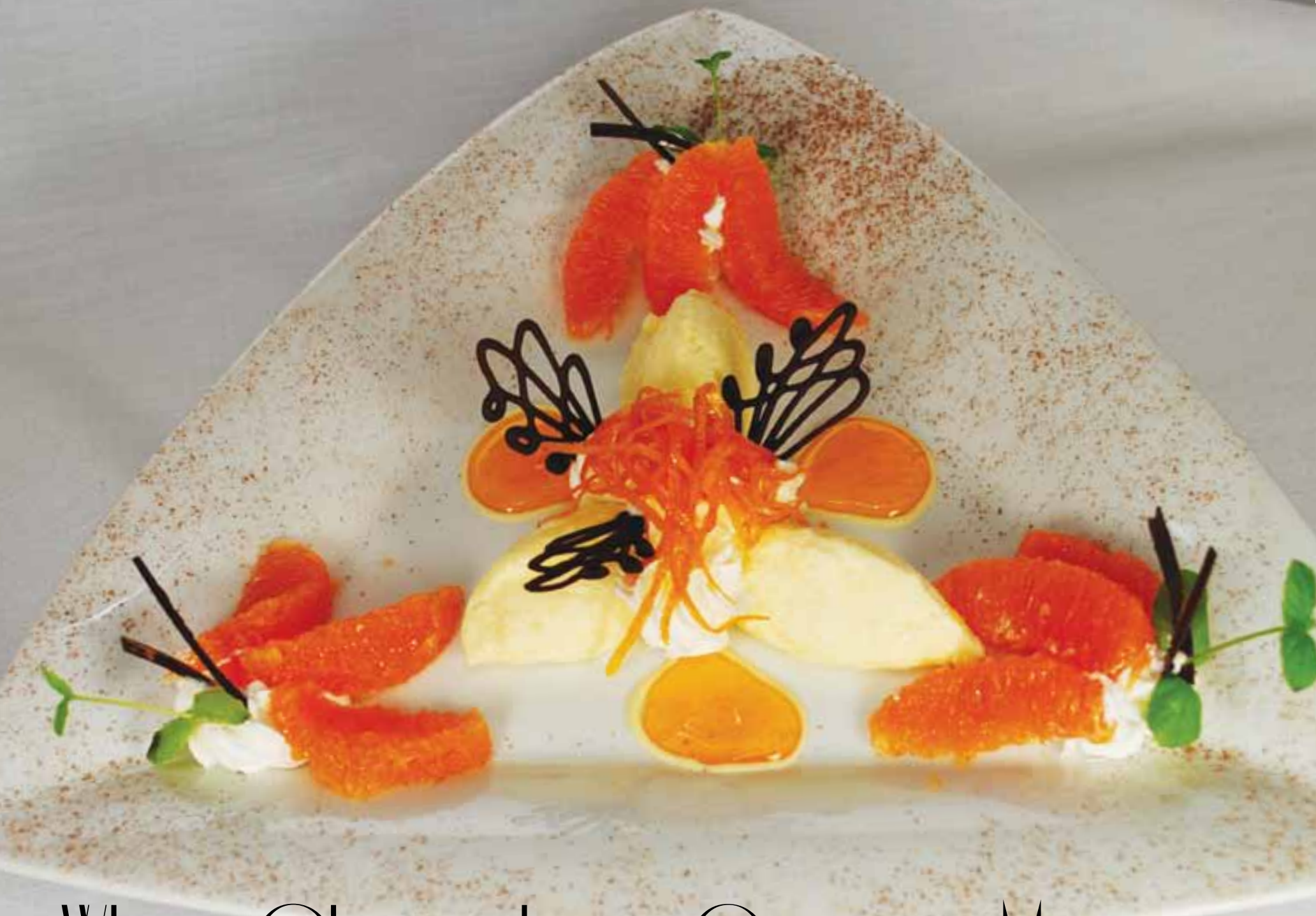
Ontario VQA Late Harvest Riesling



### Ron Kneabone, Executive Chef

Executive Chef, Ron Kneabone has worldly experience, attending the Culinary Institute of Canada, apprenticing in Alberta and studying in France. With over 20 years of experience working in hospitality and fine dining establishments throughout Ontario and France, Chef has spent the last five years creating culinary masterpieces and sharing his passion and wealth of knowledge at the Terrapin Grille Fallsview Restaurant.

Chef Bio



White Chocolate Orange Mousse

## White Chocolate Orange Mousse

Serves 2

### Ingredients

#### White Chocolate Mousse

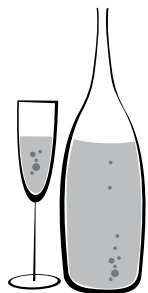
½ cup (100 mL) milk  
5 oz (140 g) butter  
⅓ cup (75 mL) Grand Marnier  
6 egg yolks  
10 oz (300 g) white chocolate  
2 cups (500 mL) 35% cream  
6 egg whites  
1 oz (30 g) sugar

#### Orange Sauce

zest and juice from 2 oranges  
1 tbsp (15 mL) Grand Marnier  
1 oz (30 g) sugar  
1 tsp (5 mL) cornstarch  
4 tsp (20 mL) water

### Presentation

Pour orange sauce onto dessert plates. Add 2 scoops of mousse and garnish with orange pieces and remaining whipped cream.



### Wine Pairing

Ontario VQA Icewine

### Method

#### White Chocolate Mousse

Boil milk and add butter while you whisk together Grand Marnier and egg yolks. Melt white chocolate and mix with Grande Marnier and egg yolks. Whip the cream. Add sugar to egg whites and whip until stiff to make meringue. Add whipped cream and meringue to the sugar and egg white mixture. Blend by folding into mixture by hand. Pour mixture into a glass bowl and refrigerate overnight.

#### Orange Sauce

Bring all ingredients to a boil and then allow to cool.

## Niagara Culinary Institute

at Niagara College  
Niagara-on-the-Lake, Ontario, Canada



The Niagara Culinary Institute (NCI), Ontario's premier culinary school is part of the School of Hospitality and Tourism at the Niagara-on-the-Lake Campus of Niagara College. Offering programmes for future chefs, cooks, and bakers, this culinary-training school is well-known for its academics and career opportunities. Students who attend the NCI go on to work in some of the top restaurants and bakeries around the world.



### Bernhard Sauter, Chocolatier

Renowned Swiss Chocolatier Bernhard Sauter, or Benny (as he likes to be called), is Chef Professor at the Niagara Culinary Institute at Niagara College.

Benny says that “with basic principles of baking, the right ingredients and knowledge of how they react with each other, anyone can make chocolate with the texture and flavour that is just what you want.” Benny's students learn cocoa painting, marzipan modelling, sugar pulling, pouring and blowing to make beautiful flowers and, of course, pastry making. Benny says he has the best job in the world because he gets to make and share the joy of chocolate delights, everyday!

Chef Bio



# Zabaglione con Frutta

*sabayon with fruit medley*

## Zabaglione con Frutta

Serves 4

### Ingredients

4 large free-range chicken eggs  
8 heaping tbsp (120 g) sugar  
1 cup (250 mL) Marsala Wine (sweet)  
juice of 1 fresh lemon  
1 vanilla bean, cut lengthwise and  
scrape pulp from bean  
4 slices panettone, toasted  
2 cups (500 mL) mixed fruit and berries  
(raspberry, blueberry, strawberry, blackberry,  
star fruit, blood oranges, spun sugar etc.)

### Casa Mia Ristorante

Niagara Falls, Ontario, Canada



### Method

Half fill with warm water a saucepan large enough to hold the base of a mixing bowl.

Combine eggs, sugar, wine, lemon juice, and pulp from vanilla bean in the mixing bowl. Stand the base of the bowl in the saucepan of water and set the pan over medium heat. Make sure the bottom of the mixing bowl does not touch the water directly or the zabaglione will start to coagulate. Start whisking with a balloon whisk and continue to do so for 8-10 minutes. It is ready when it has a fluffy, shiny, light and smooth texture and a temperature not exceeding 103°F (60°C).

### Presentation

Place the toasted panettone on a plate. Top it with fruit, followed by the zabaglione. Carmelize the zabaglione with a blowtorch. Garnish with spun sugar.

Casa Mia is an award-winning, fine-dining restaurant, dedicated to providing a quiet, intimate dining experience. There is an expression in Italian “la piazza e fatta per tutti” that translates as “this square is for everyone.” Casa Mia is that piazza. The renowned Niagara restaurant, which has been owned and operated by the Mollica family for the past 25 years, serves as a gathering place for food lovers who pay homage to the creativity, flair, and culinary expression that defines matriarch and Chef Luciana Mollica.



### Luciana Mollica, Chef

Casa Mia, which has become a hallmark of Italian cuisine, is also about a pilgrimage. It's been a long journey for Chef Luciana Mollica, who arrived here from long-ago, humble beginnings in Europe in search of a better life. It's about the present-day pilgrimage of farmers to Casa Mia's kitchen door, knowing that the high-quality herbs, meats, fruits, and vegetables grown or raised on their own land are welcome and wanted here. Together with son Claudio, they manage to make the foods of Casa Mia exciting and fun.

Chef Bio



### Wine Pairing

Konzelmann Vidal Icewine 2006

A still life composition featuring a wine glass, cheese, and grapes. In the foreground, a clear wine glass filled with a light-colored wine stands prominently. To its left is a large wedge of yellow cheese with small holes. In the background, a cluster of green grapes is visible, along with a blurred glass of red wine. The scene is set against a soft, out-of-focus background, creating a warm and inviting atmosphere.

*A collection of wines from our  
award-winning wineries, with  
suggested pairings to your meals.*



# Wineries

Cave Spring Cellars **p74**

Château des Charmes **p76**

Creekside Estate Winery **p78**

Flat Rock Cellars **p80**

Frog Pond Farm Organic Winery **p82**

Henry of Pelham Family Estate Winery **p84**

Hernder Estate Wines **p86**

Konzelmann Estate Winery **p88**

Legends Estates Winery **p90**

Pillitteri Estates Winery **p92**

Reif Estate Winery **p94**

Rockway Glen Estate Winery **p96**



# Cave Spring Cellars

## Cave Spring Cellars

Jordan, Ontario, Canada



In 1978, the Pennachetti family planted some of Niagara's first vinifera vines at Cave Spring Vineyard, located on a slope of the Niagara Escarpment known as the "Beamsville Bench."

In 1986, together with winemaker Angelo Pavan, the family founded Cave Spring Cellars. Known internationally for its Riesling, the winery also produces outstanding Chardonnay, Pinot Noir, and Cabernet Franc.



### Angelo Pavan

From the beginning, Angelo Pavan has worked to craft cool-climate wines in the European tradition. To create classic food wines that authentically reflect their native terroir, Angelo keeps his focus in the vineyards, where he oversees the complex interplay of soil, climate, and viticultural practices to achieve the natural concentration, minerality, and acidity that have come to define the wines of Cave Spring Cellars.

### Riesling

This wine originates from the limestone-rich clay till soils of our Cave Spring Vineyard. Made from some of our oldest, lowest-yielding vines, it has a unique style with a distinctive mineral character that site and vine age alone can deliver.

### Food Pairings

Grilled turbot, deep-fried calamari, onion tart, steamed lobster, chicken curry, pork or veal cutlets, and duck confit.

# Winemaker Bio

# Château des Châmes



## Château des Charmes

Niagara-on-the-Lake, Ontario, Canada



Château des Charmes is owned and operated by the Bosc family. For them, making wine is not what they do, it's who they are. Through growing their own grapes, utilizing sustainable agricultural practices, a genuine passion for tradition, and a commitment to move forward, their world-class wines come to life.



### Gamay Noir "Droit"

A unique clone of Gamay Noir "Droit" was discovered by Paul Bosc. It's a medium-bodied wine with notes of cherry and warm spice, wrapped in an earthy embrace.



### Paul Bosc

Paul Bosc is a fifth-generation winegrower, educated at the University of Burgundy at Dijon. Noted as one of the pioneers of the modern Canadian wine industry, he is constantly looking for new and innovative methods in the vineyard and cellar. His goal is to produce fine wines of distinction from the highest-quality grapes grown on his own vineyards. In 2005, Paul was invested with the Order of Canada for his contributions to the Canadian wine industry.

# Winemaker Bio

# CreekSide Estate Winery



STORE HOURS  
May - Sept. 10 a.m. - 6 p.m.  
Oct - April 10 a.m. - 5 p.m.

## Creekside Estate Winery

Jordan, Ontario, Canada



Creekside has been doing its premium thing in the Niagara Peninsula since 1998, when owners Laura McCain-Jensen and Peter Jensen jumped at the opportunity to pursue a growing passion for wine, purchasing a 15-acre vineyard and winery on Fourth Avenue near Jordan, Ontario.



### Creekside Reserve Cabernet Sauvignon

"... made in the winery's big, bold, oak-influenced style that is mightily impressive. The winemaking team used the word sinewy to describe this robust, complex red wine, which is as good a way as any to illustrate its fine grained structure and elegant restraint."

4 ½ out of 5 stars, Christopher Waters, *Vines* magazine, May 2009.



### Creekside Reserve Sauvignon Blanc

An intensely aromatic version of Creekside's signature Sauvignon Blanc. The nose is tropical with hints of guava, mango, and grapefruit. Grassy, gooseberry notes are also evident with a hint of creamy oak spice. The palate is rich and full-bodied with layers of flavour wrapped up in a citrusy finish balanced with delicate oak.



### Rob Power and Craig McDonald

Winemakers Rob Power and Craig McDonald assumed duties as co-winemakers in 2002. Their mix of international savoir-faire, honed through the experience of creating seventeen vintages in nine renowned wineries around the globe. With extensive knowledge of Niagara's unique macroclimate, and working with state-of-the-art technology, Rob and Craig continue Creekside's reputation for excellent wines with every vintage.

Rob and Craig's winemaking has garnered numerous awards and accolades, with Creekside wines receiving critical acclaim from wine writers and enthusiasts alike. Most recently, the winery was short-listed for Canadian Winery of the Year at the U.K. International Wine and Spirit Competition, rated sixth among Canada's best wineries by *Wine Access* magazine. Creekside was the top award winner four years in a row at the prestigious Cuvée Wine Awards. Rob and Craig were also some of the youngest winemakers to receive the Winemaker of the Year at the 2008 Ontario Wine Awards.

# Flat Rock Cellars



## Flat Rock Cellars

Jordan, Ontario, Canada

Flat Rock Cellars is a unique, five-level, gravity flow winery surrounded by 80 acres of vineyards. Experience the latest in winemaking and viticulture in a setting of spectacular views and stunning architecture.



### Flat Rock Cellars 2007 The Rusty Shed Chardonnay

Our signature Chardonnay is well balanced with Granny Smith apple and citrus flavours and lingering butterscotch and toffee notes.

### Food Pairings

Any dish featuring lean, grilled meat or fish with a hint of sweetness would be an ideal match for our Chardonnay.

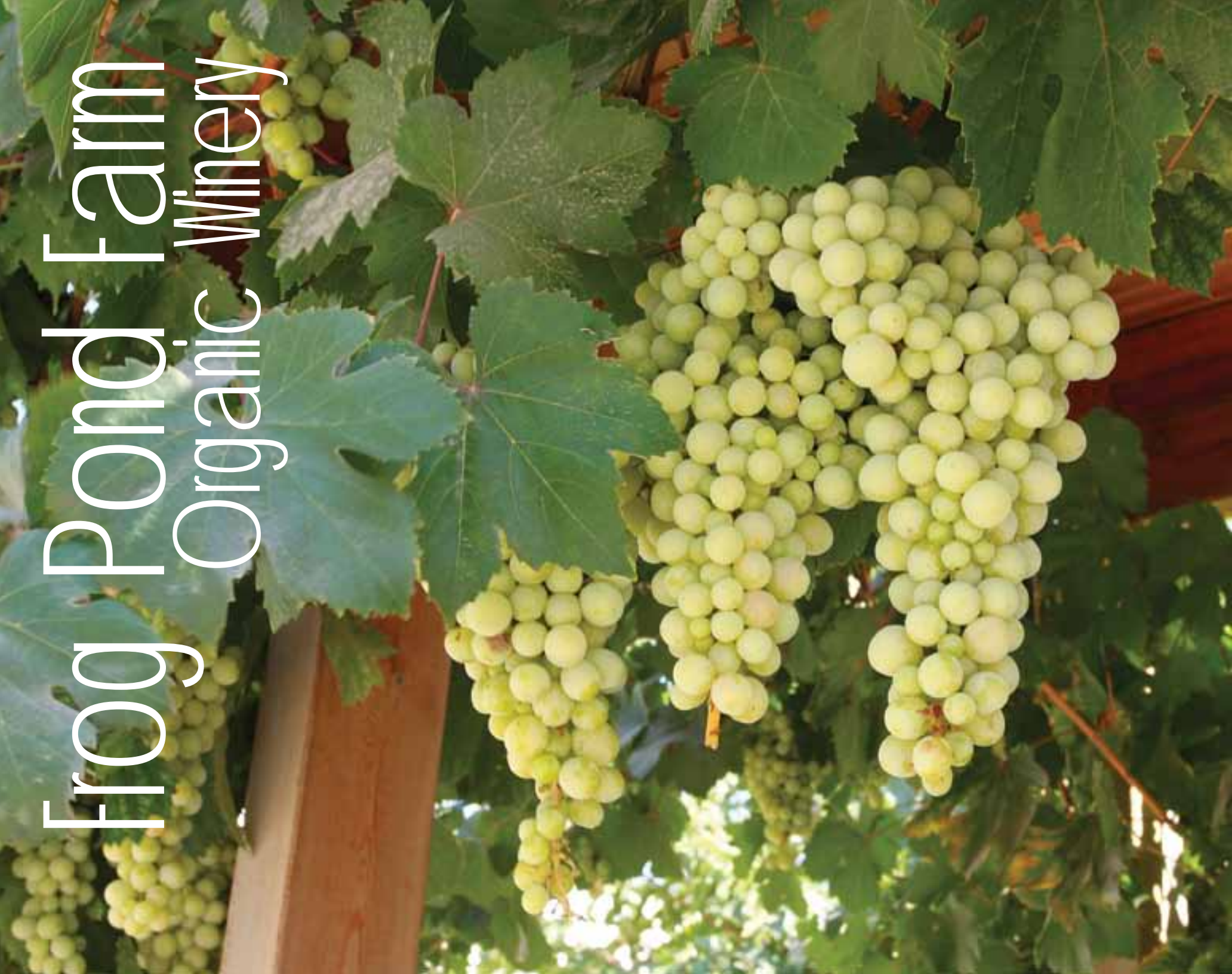


### Marlize Beyers

Working on vintages in notable wine regions, including Bordeaux, South Africa, and Germany has provided Marlize Beyers with diverse experience and knowledge. She believes "...having a hands-on approach to winemaking with great attention to detail is the key to crafting wines of exceptional quality." Marlize's approach has resulted in a number of award-winning wines for Flat Rock Cellars since completing her first vintage in 2006.

## Winemaker Bio

# Frog Pond Farm Organic Winery



## Frog Pond Farm Organic Winery

Niagara-on-the-Lake, Ontario, Canada



Ontario's only fully certified organic winery takes pride in growing premium grapes, using only environmentally sound practices. Harmony in nature is a prerequisite for great authentic wines.



### Jens Gemmrich

Owner and winemaker Jens Gemmrich believes in working in harmony with nature by trying to establish a balanced environment in the vineyard as well as in the winemaking process. He brought extensive experience from his native Germany to Niagara-on-the-Lake, where he established Frog Pond Farm and successfully grows and crafts premium organic wines without the use of any chemicals.

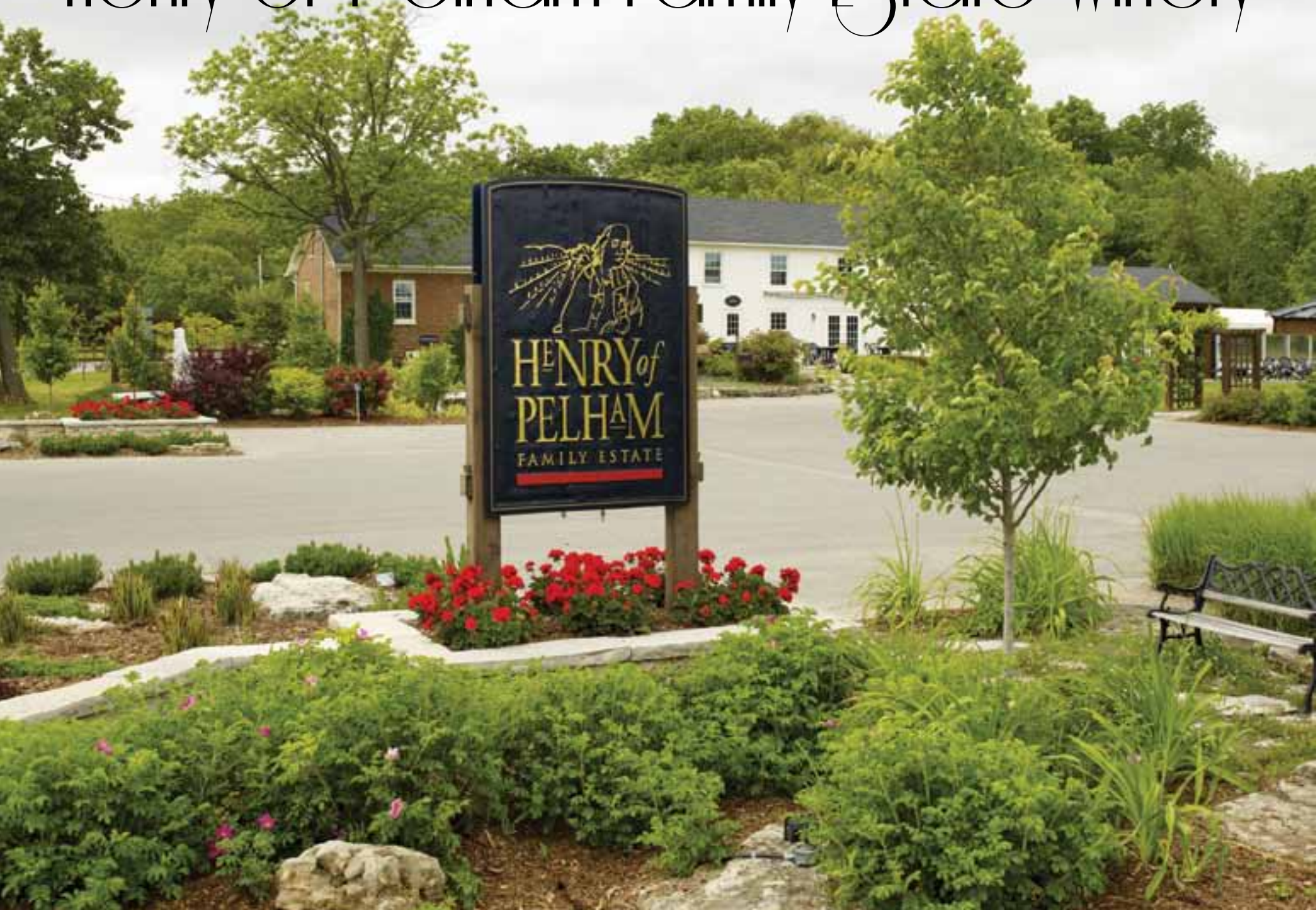
### 2007 Organic Riesling

This refreshing dry Riesling combines crisp apricot, peach and green apple flavours with delicate mineral aromas.

### Food Pairings

Elegantly complements appetizers, seafood, salmon, poultry, marinated vegetables, and salads.

# Henry of Pelham Family Estate Winery



## Henry of Pelham Family Estate Winery

St. Catharines, Ontario, Canada



Henry of Pelham is family owned and located in the rustic countryside of Niagara's Short Hills Bench. Vineyard and winery tours include the historic buildings and tasting cellar. Sample our award-winning wines and view the Canadian art collection.



### 2007 Baco Noir

Deeply coloured, spicy, blueberry compote flavours with natural currant and briar patch fruit. Displays startling intensity that will increase in complexity over the next 5 years.

### Food Pairings

Incredibly versatile. Aged cheddar, game meats, beef with horseradish or mustard, spicy food, or the startling yet remarkably harmonious pairing of strawberries with black pepper.



### Paul T. Speck, Matthew E. Speck and Daniel Speck

Henry of Pelham Family Estate Winery began in the early 1980s when three brothers planted, posted, wired, and grew 65 acres of vinifera and vinifera hybrid vineyards in Niagara's Short Hills Bench.

In 1989, Paul became President of Henry of Pelham Winery, and set it on course to become a 75,000-case per year producer of fine Vintners Quality Alliance (VQA) wines.

Beginning in 1992, Matthew assumed the role of Viticultural Manager and Vice President at Henry of Pelham Winery and has continued to develop the vineyards into some of the finest in Niagara.

After fourteen vineyard-years, Daniel Speck, Vice President of Sales and Marketing migrated from the farm to the marketplace when a key sales person left the company. Daniel actively promotes and sells his family's wines but determines each wine's final composition with his two older brothers.

# Hernoder Estate Wines



## Hernder Estate Wines

St. Catharines, Ontario, Canada



Located in west St. Catharines, right in the heart of Niagara's wine country, you'll find a family-owned gem, Hernder Estate Wines. This winery, opened in 1992, is housed inside a fully restored Victorian-era barn that dates back to 1867. This vast, picturesque property is a great place to relax while overlooking the vineyards and enjoying a glass of one of the many award-winning VQA wines offered exclusively from the winery. In fact, the scenery is so breathtaking that it has caught the eye of many couples tying the knot. Last year over 100 weddings, along with countless corporate events, were held at the Hernder property. From ceremony, to reception, to birthdays, to baptisms, we do it all under one roof! Follow the country road, the gentle swell of vineyards beneath the brow of the Niagara Escarpment, turn down the lane through a unique wooden covered bridge... The Hernder Family welcomes you!



### Lydia Tomek

As one of Canada's youngest female winemakers, Lydia Tomek has brought youth and a new dynamic to Hernder. A native of the Niagara Region, Hernder Estate Wines has had the privilege of having Lydia craft their wines since 2006. Lydia's winemaking style combines older rustic traditions with new-world technologies. Each of Lydia's wines have a story to tell that evolves with each sip. Enjoy!

### Pink

An off dry Rosé that is a blend of Cabernet Sauvignon and Sauvignon Blanc. Jam-packed with melon and citrus characters.

### Food Pairings

Pink pairs well with salads, seafood, soft cheeses, pasta, and good friends!

# Winemaker Bio

# Konzelmann Estate Winery



## Konzelmann Estate Winery

Niagara-on-the-Lake, Ontario, Canada



Konzelmann Estate Winery, Niagara's Exclusive Lakefront Winery, was established in Canada in 1984. Herbert Konzelmann chose the site on the shores of Lake Ontario due to the meso-climate, which is similar to the Alsace region in France. The wonderful balance of sun, soil, airflow, and moisture conditions of this vineyard are ideal for the production of clean, delicate, and fruity premium-quality wines. At the Konzelmann Winery Boutique and Tasting Bar you'll discover why we are heralded for providing one of the most friendly, informative and educational experiences in Niagara's wine country. All year round we offer a wide variety of over 30 different VQA selections of quality wine for tasting and for purchasing. If you are looking for a particular favourite variety of wine or have an interest in discovering a new one, we have it here for you!



### 2007 Shiraz

This cool-climate Shiraz has beautiful peaks of strawberry and cherry with a warmth of white pepper on the nose. Nine months in French oak casks leave their mark with velvety tannins and a round shade of subtle oak. Our medium-to-full-bodied Shiraz is a versatile and easy drinking wine that can adapt to almost any occasion.



### Herbert Konzelmann

Herbert Konzelmann continues the inspiration and sense of adventure started by his great grandfather, winemaker Friedrich Konzelmann. He plants new varieties and experiments to produce new wines and continuously improves quality in all vintages. His introduction of Vertical Vine Training to the region, a better method allowing the wind and sun to draw moisture from the fruit, increasing sugar content and intensity of flavour, while maintaining the delicate balance of acid that gives wine its freshness, has strongly encouraged Niagara's wine industry.

Winemaker Bio



# Legends Estates Winery

LEGENDS  
*Estates Winery*  
CHEVROLET  
1939



## Legends Estates Winery

Beamsville, Ontario, Canada

A family-owned and operated winery. From the first vintage in 2000, it became clear that Legends Estates Winery had been graced with excellent terroir. The individuality of each varietal and the nuance of the land is evident in each bottle.



### Serge Papineau

During the past eight years, winemaker Serge Papineau has worked with exceptional winemakers in the Ontario wine industry. His hands-on approach and attitude towards his craftsmanship as a vintner continues to produce consistent, high-quality wines year after year. Serge's personal philosophy is that a wine must express the harmony between viticulture and winemaking, embodying an expression of each grape varietal as realized by the winemaker's love and passion for his work.

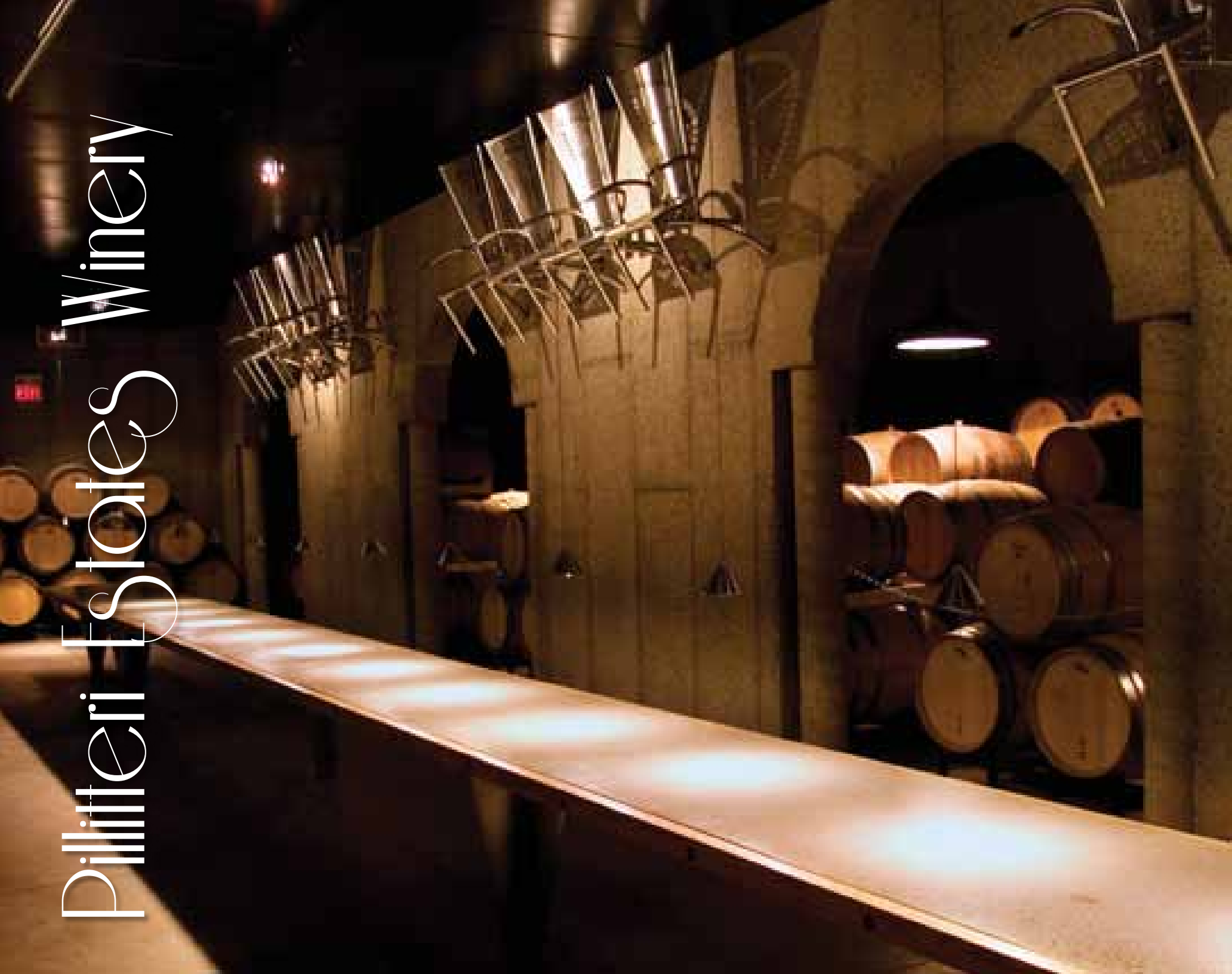
### Semillon

Semillon is fresh and lively and ignites your senses with aromas of kiwi, fresh herbs, and grapefruit. On the palate, experience a racy, crisp wine with citrus fruit, melon, and apple.

### Food Pairings

Semillon is known as the perfect seafood wine. Also pairs well with chicken, stir fry, pasta with white sauce, and aged cheeses.

# Pillitteri Estates Winery





## Pillitteri Estates Winery

Niagara-on-the-Lake, Ontario, Canada

Founded in 1993, Pillitteri Estates Winery is family owned and operated. The philosophy has always been to respect the delicate balance between tradition and innovation while upholding quality and excellence. This principle has positioned Pillitteri as a leader in the Canadian wine industry while excelling globally as the largest estate producer of Icewine in the world.



### Dr. Marc P. Bradshaw

Marc Bradshaw, an Aussie native, completed his Doctorate at Charles Stuart University, Wagga Wagga, Australia in 2001. He first brought his expertise to Pillitteri Estates Winery in the spring of 2004 as Vintage Winemaker. A short time later in August 2005, Marc accepted the position of Assistant Winemaker. In the summer of 2006 the Pillitteri family offered Marc the position of Winemaker, which he proudly accepted.

### Vidal Icewine

The wine exhibits bold aromas and flavours of apricot, peach, and honey with a sweet, rich finish.

### Food Pairings

Niagara peach pie, selection of local cheeses, crème brûlée, exotic fruit salad, and crème caramel.

# Winemaker Bio

# Reif Estate Winery



## Reif Estate Winery

Niagara-on-the Lake, Ontario, Canada



Our 125-acre estate winery is located in the heart of historic Niagara-on-the-Lake. The wine boutique is open seven days a week. Tour and taste, purchase VQA Wines and local artisan gifts.



### Vidal Icewine

Reif is home to some of the oldest vineyard blocks in the region and consistently produces award-winning Icewines.

### Food Pairings

Vidal Icewine pairs beautifully with cheese or with your favourite dessert. You can also enjoy it on its own after a meal or mix with Vodka and garnish with a frozen grape to create an Icewine Martini at your next dinner party.



### Klaus W. Reif and Roberto DiDomenico

Klaus W. Reif, a thirteenth-generation winemaker from Germany, has always held the philosophy that “great wine starts in the vineyard.” Roberto DiDomenico joined Klaus in 1989 with the philosophy of “minimal intervention” in winemaking. They believe their focus on quality and commitment to let nature make wine has been the cornerstone of Reif Estate’s continued success.

# Winemakers Bio

# Rockway Glen Estate Winery





## Rockway Glen Estate Winery

St. Catharines, Ontario, Canada

With picturesque views of the Niagara Escarpment and surrounding vineyards, Rockway Glen proudly features an extensive list of hand-crafted VQA wines. Wine enthusiasts are certainly in for a treat when visiting Rockway Glen Estate Winery! Within the walls of the Estate Winery is Le Musée du Vin, where the art and history of wine are brought to life.



### Pinot Gris 2006

Bronze-medal winner at International Wine Competition 2008

A dry, gently perfumed wine with fruit flavors of melon, citrus, and apple with underlying spice notes. Medium-bodied with a soft palate and crisp finish.

### Food Pairings

Excellent with seafood, chicken, and pork, or serve as an aperitif.



### Stacie Domio

Head winemaker Stacie Domio has been making wine since she was a teenager, while working on her family farm and crafting unique fruit wines made from homegrown fruits. Now, after working over ten years in Niagara's vineyards and wineries and graduating from Niagara College's Winery and Viticulture program, Stacie brings her experience and knowledge to Rockway Glen Estate Winery.

# Winemaker Bio

# Participant Index

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## Restaurants

### 17 Noir

at Fallsview Casino Resort  
6380 Fallsview Boulevard  
Niagara Falls, ON L2G 7X5  
1.888.325.5788  
[www.fallsviewcasinoresort.com](http://www.fallsviewcasinoresort.com)

### AG

at Sterling Inn and Spa  
5195 Magdalen Avenue  
Niagara Falls, ON L2G 3N9  
289.292.0005  
[www.sterlingniagara.com](http://www.sterlingniagara.com)  
[info@sterlingniagara.com](mailto:info@sterlingniagara.com)

### Brasa Brazilian Steakhouse & Wine Bar

at Hilton Hotel and Suites Niagara Falls/Fallsview  
6361 Fallsview Boulevard  
Niagara Falls, ON L2G 3V9  
905.354.7887  
[www.brasaniagara.com](http://www.brasaniagara.com)

### Cannery Restaurant

at Pillar and Post  
48 John Street West  
Niagara-on-the-Lake, ON L0S 1J0  
905.468.2123  
[www.vintage-hotels.com](http://www.vintage-hotels.com)  
[reservations@vintage-hotels.com](mailto:reservations@vintage-hotels.com)

### Carpaccio Restaurant and Wine Bar

6840 Lundy's Lane  
Niagara Falls, ON L2G 1V6  
905.371.2063  
[www.carpacciorestaurant.com](http://www.carpacciorestaurant.com)  
[info@carpacciorestaurant.com](mailto:info@carpacciorestaurant.com)

### Casa Mia Ristorante

3518 Portage Road  
Niagara Falls, ON L2J 2K4  
905.356.5410  
[www.casamiaristorante.com](http://www.casamiaristorante.com)  
[dominic@casamiaristorante.com](mailto:dominic@casamiaristorante.com)

### Casablanca Steak & Seafood

4 Windward Drive  
Grimsby, ON L3M 4E8  
905.309.7171  
[www.casablancawineryinn.com](http://www.casablancawineryinn.com)  
[info@casablancawineryinn.com](mailto:info@casablancawineryinn.com)

### The Charles Inn

209 Queen Street  
Niagara-on-the-Lake, ON L0S 1J0  
905.468.4588  
[www.thecharlesinn.ca](http://www.thecharlesinn.ca)  
[inquire@charlesinn.ca](mailto:inquire@charlesinn.ca)

### Coach House Café and Cheese Shoppe

at Henry of Pelham Family Estate Winery  
1469 Pelham Rd, R.R.#1  
St.Catharines, ON L2R 6P7  
905.684.8423  
[www.henryofpelham.com](http://www.henryofpelham.com)  
[winery@henryofpelham.com](mailto:winery@henryofpelham.com)

### The Deck at Creekside

at Creekside Estate Winery  
2140 Fourth Avenue  
Jordan, ON L0S 1J0  
905.562.0035  
[www.creeksidewine.com](http://www.creeksidewine.com)  
[info@creeksidewine.com](mailto:info@creeksidewine.com)

### Edgewaters Tap & Grill

6345 Niagara Parkway  
Niagara Falls, ON L2G 2N9  
905.356.2217  
[www.niagaraparks.com](http://www.niagaraparks.com)  
[npinfo@niagaraparks.com](mailto:npinfo@niagaraparks.com)

### Elements on the Falls

6650 Niagara Parkway  
Niagara Falls, ON L2G 2N9  
905.354.3631  
[www.niagaraparks.com](http://www.niagaraparks.com)  
[npinfo@niagaraparks.com](mailto:npinfo@niagaraparks.com)

### Escabèche

at Prince of Wales  
6 Picton Street  
Niagara-on-the-Lake, ON L0S 1J0  
905.468.3246  
[www.vintage-hotels.com](http://www.vintage-hotels.com)  
[reservations@vintage-hotels.com](mailto:reservations@vintage-hotels.com)

### Fallsview Casino Resort

6380 Fallsview Boulevard  
Niagara Falls, ON L2G 7X5  
1.888.325.5788  
[www.fallsviewcasinoresort.com](http://www.fallsviewcasinoresort.com)

# Participant Index

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Inn On The Twenty  
at Cave Spring Cellars  
3836 Main Street  
Jordan, ON L0R 1S0  
905.562.7313  
[www.innonthetwenty.com](http://www.innonthetwenty.com)  
[restaurant@innonthetwenty.com](mailto:restaurant@innonthetwenty.com)

LIV Restaurant  
at White Oaks Conference Resort & Spa  
253 Taylor Road., S54  
Niagara-on-the-Lake, ON L0S 1J0  
905.688.2550  
[www.whiteoaksresort.com](http://www.whiteoaksresort.com)  
[liv@whiteoaksresort.com](mailto:liv@whiteoaksresort.com)

Mama Mia's Ristorante  
at the Fallsview Casino Resort  
6380 Fallsview Boulevard  
Niagara Falls, ON L2G 7X5  
905.354.7471  
[www.mamamias.ca/fallsview](http://www.mamamias.ca/fallsview)

Monticello Grille House & Wine Bar  
5645 Victoria Avenue  
Niagara Falls, ON L2G 3L5  
905.357.4888  
[www.monticello.ca](http://www.monticello.ca)  
[info@monticello.ca](mailto:info@monticello.ca)

Niagara Culinary Insitutue  
at Niagara College NOTL Campus  
135 Taylor Road  
Niagara-on-the-Lake, ON L0S 1J0  
905-641-2252, ext. 4602  
[www.niagaracollege.ca/dining](http://www.niagaracollege.ca/dining)

Ponte Vecchio  
at the Fallsview Casino Resort  
6380 Fallsview Boulevard  
Niagara Falls, ON L2G 7X5  
1.888.325.5788  
[www.fallsviewcasinoresort.com](http://www.fallsviewcasinoresort.com)

Queenston Heights Restaurant  
14184 Niagara Parkway  
Queenston, ON L0S 1J0  
905.262.4274  
[www.niagaraparks.com](http://www.niagaraparks.com)  
[npinfo@niagaraparks.com](mailto:npinfo@niagaraparks.com)

Revolving Dining Room  
at the Skylon Tower  
5200 Robinson Street  
Niagara Falls, ON L2G 2A3  
905.356.2651  
[www.skylon.com](http://www.skylon.com)  
[info@skylon.com](mailto:info@skylon.com)

Terripan Grille Fallsview Restaurant  
at Marriott Niagara Falls Fallsview Hotel & Spa  
6740 Fallsview Boulevard  
Niagara Falls, ON L2G 3W6  
905.357.7300  
[www.niagarafallsmarriot.com](http://www.niagarafallsmarriot.com)

Tiara Restaurant  
at Queen's Landing  
155 Byron Street  
Niagara-on-the-Lake, ON L0S 1J0  
905.468.2195  
[www.vintage-hotels.com](http://www.vintage-hotels.com)  
[reservations@vintage-hotels.com](mailto:reservations@vintage-hotels.com)

The Watermark Restaurant  
at Hilton Hotel and Suites Niagara Falls/Fallsview  
6361 Fallsview Boulevard  
Niagara Falls, ON L2G 3V9  
905.353.7138  
[www.watermarkrestaurant.com](http://www.watermarkrestaurant.com)

Windows on Rockway  
at the Rockway Glen Golf Course and Estate Winery  
3290 Ninth Street  
St. Catharines, ON L2R 6P7  
905.641.1030  
[www.rockwayglen.com](http://www.rockwayglen.com)  
[rockway@rockwayglen.com](mailto:rockway@rockwayglen.com)

Zee's Grill  
92 Picton Street  
Niagara-on-the-Lake, ON L0S 1J0  
905.468.5715  
[www.zees.ca](http://www.zees.ca)  
[info@zees.ca](mailto:info@zees.ca)

# Participant Index

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## Wineries

Cave Spring Cellars  
3836 Main Street  
Jordan, ON L0R 1S0  
905.562.3581  
[www.cavespring.ca](http://www.cavespring.ca)  
[info@cavespring.ca](mailto:info@cavespring.ca)

Château des Charmes  
1025 York Road  
Niagara-on-the-Lake, ON L0S 1J0  
905.262.4219  
[www.chateaudescharmes.com](http://www.chateaudescharmes.com)  
[tourcentre@chateaudescharmes.com](mailto:tourcentre@chateaudescharmes.com)

Creekside Estate Winery  
2140 Fourth Avenue  
Jordan, ON L0S 1J0  
905.562.0035  
[www.creeksidewine.com](http://www.creeksidewine.com)  
[info@creeksidewine.com](mailto:info@creeksidewine.com)

Flat Rock Cellars  
2727 Seventh Avenue  
Jordan, ON L0R 1S0  
905.562.8994  
[www.flatrockcellars.com](http://www.flatrockcellars.com)  
[info@flatrockcellars.com](mailto:info@flatrockcellars.com)

Frog Pond Farm Organic Winery  
1385 Larkin Road, RR6  
Niagara-on-the-Lake, ON L0S 1J0  
905.468.1079  
[www.frogpondfarm.ca](http://www.frogpondfarm.ca)  
[info@frogpondfarm.ca](mailto:info@frogpondfarm.ca)

Henry of Pelham Family Estate Winery  
1469 Pelham Rd, R.R.#1  
St.Catharines, ON L2R 6P7  
905.684.8423  
[www.henryofpelham.com](http://www.henryofpelham.com)  
[winery@henryofpelham.com](mailto:winery@henryofpelham.com)

Hernder Estate Wines  
1607 8th Avenue  
St. Catharines, ON L2R 6P7  
905.684.3300  
[www.hernder.com](http://www.hernder.com)  
[wine@hernder.com](mailto:wine@hernder.com)

Konzelmann Estate Winery  
1096 Lakeshore Road, RR#3  
Niagara-on-the-Lake, ON L0S 1J0  
905.935.2866  
[www.konzelmann.ca](http://www.konzelmann.ca)

Legends Estates Winery  
4888 Ontario Street North  
Beamsville, ON L0R 1B3  
905.563.6500  
[www.legendsestates.com](http://www.legendsestates.com)  
[info@legendsestates.com](mailto:info@legendsestates.com)

Pillitteri Estates Winery  
1696 Niagara Stone Road  
Niagara-on-the-Lake, ON L0S 1J0  
905.468.3147  
[www.pillitteri.com](http://www.pillitteri.com)  
[winery@pillitteri.com](mailto:winery@pillitteri.com)

Reif Estate Winery  
15608 Niagara Parkway  
Niagara-on-the-Lake, ON L0S 1J0  
905.468.7738  
[www.reifwinery.com](http://www.reifwinery.com)

Rockway Glen Estate Winery Inc.  
3290 Ninth Street  
St. Catharines, ON L2R 6P7  
905.641.1030  
[www.rockwayglen.com](http://www.rockwayglen.com)  
[rockway@rockwayglen.com](mailto:rockway@rockwayglen.com)

