



## CULINARY

The award-winning restaurants of Vintage Hotels offer superb seasonal menus inspired by the abundance of the surrounding region, and infused with global flavours. In Niagara, authentic wine country cuisine can be enjoyed in the contemporary Tuscan elegance of Escabèche at Prince of Wales, the spectacular sunlight-filled waterfront setting of Tiara at Queen's Landing, or the relaxed country charm of Cannery at Pillar and Post. In Alton-Caledon, the Main Mill Restaurant at The Millcroft features the finest ingredients available locally and around the world as it presents seasonal cuisine in a comfortable timbered dining area alongside a serene millpond and cascading falls.

Expert sommeliers are eager to advise on how to complete the dining experience with outstanding local and international vintages.

Informal dining is available at all hotels in charming, beautifully appointed lounges, where guests can while away the time sampling beers and wines from around the world, and order a simple and satisfying meal any time of the day.

### PRINCE OF WALES

#### **Escabèche Restaurant** (CAA/AAA Four-Diamond)

Escabèche at Prince of Wales offers contemporary dining in an elegant setting reminiscent of Tuscany. Its classic decor offers a comforting blend of old world and new world in several intimate areas of the dining room, each with an enchanting vista of the old town's bustling Picton Street. Guests with a passion for food and wine are impressed by Executive Chef Robin Little's innovative techniques, flavour combinations and stunning presentation. Impeccable food quality and service are an absolute given as Niagara's bold flavours are showcased in supreme style.

#### **Churchill Lounge**

Churchill Lounge offers a more relaxed, informal atmosphere in a library setting, and an outdoor patio located on the most picturesque corner in town. The dishes are familiar, and the execution entirely unique, in an all-day menu of sandwiches, pastas, and classic pub food.

#### **The Drawing Room**

A traditional English high tea served in a period drawing room entices guests to stay just a little while longer to complete their Prince of Wales experience.

## **QUEEN'S LANDING**

### **Tiara Restaurant** (CAA/AAA Four-Diamond)

In the beautiful sunlit Tiara at Queen's Landing, guests enjoy a menu of classic simplicity inspired by the abundance of the Niagara Region. Chef James Olberg puts a West Coast twist on French traditional cuisine. The restaurant itself is a delight to the senses, with stunning Georgian architecture, elegant décor, and a breathtaking view of the Niagara River and the Niagara-on-the-Lake Yacht Club. This winning combination has been rewarded with prestigious CAA/AAA Four Diamond rating for more than 13 consecutive years.

### **Bacchus Lounge**

At Bacchus Lounge, guests dine informally in a classic pub atmosphere or enjoy a summer barbecue on a waterfront patio.

## **PILLAR AND POST**

### **Cannery Restaurant** (CAA/AAA Four-Diamond)

Cannery combines old-country charm with the next generation of cuisine. The culinary team, led by Chef Randy Dupuis, blends delicacies from the Niagara region with exquisite selections from around the world. Perfectly grilled steaks, fresh seafood and other classic dishes are served in surroundings that reflect the era of early Upper Canada, with exposed wood beams, rich red brick, and cozy fireside dining. An open-hearth oven is the heart of the restaurant. It is a classic brick oven where thin-crust California pizzas are made. Also a serving station, the hearth is an omelet bar during breakfast and a pizza/pasta bar during lunch. At dinnertime, appetizers and desserts can be found on the hearth and, during Sunday brunch, waffles are the pick of the day.

### **Vintages Wine Bar and Lounge**

Guests can relax any time of the day or night in Vintages Wine Bar and Lounge with a glass of wine or single-malt scotch, and a menu full of classic pub fare.

## **THE MILLCROFT INN & SPA**

### **Main Mill Restaurant** (CAA/AAA Four-Diamond)

Both seasoned gourmands and everyday diners can appreciate the finesse with which Chef Jill St.Amour creates her dishes. Her menus are guided by the availability of fresh, organic and natural foods that grow in abundance in the Hills of Headwaters region, a veritable playground for foodies. From hand-made pastas in flavourful sauces to fresh fish selections to expertly prepared steaks, Chef St.Amour's passion for pleasing the palate leads to a truly extraordinary feast. Add to that the welcoming ambiance of an elegant dining room with views of Shaw's Creek and its extraordinary falls, and this becomes an experience not to be overlooked.

### **Millcroft Lounge**

The lounge at Millcroft offers a relaxing respite with special friends or loved ones. Enjoy a light meal, a cold beer on tap, or choose from a fabulous wine list representing vintages from Niagara and around the world.