



INN ON THE TWENTY

Summer Dinner Menu

Executive Chef ~ Sheila Polingga

First Course

Pan Seared Scallops

24hour Braised Pork Belly, Crispy Brussel Sprouts, Coconut Lime Foam

Local Greens

Paillot de Chevre, Toasted Almonds, Rhubarb Vanilla Vinaigrette

Caprese and Lonza

Local Tomatoes, Niagara Food Specialties Lonza, Buffalo Mozzarella
Basil Pesto, Aged Balsamic Vinegar, Extra Virgin Olive Oil

Beets

Roasted Yellow & Red Beets, Shropshire Blue, Candied Walnuts

Second Course

Roasted Chicken

Roasted Corn Fed Chicken Breast, Local Pancetta, Wild Mushrooms Asparagus,
Parmesan Polenta, Kozlik's Crunchy Mustard Jus

Atlantic Halibut

Pan Roasted Halibut Fillet and Tiger Shrimp, Black Rice, Bokchoy
Black Garlic Butter Sauce

Beef Tenderloin

Pan Seared Beef Tenderloin, Crushed New Potato, Bone Marrow Butter,
Broccolini, Shaved Truffle, Shallot Jus

House Made Pappardelle

Local Peas, Mixed Mushrooms, Pingue Pancetta, Parmesan, Butter Sauce

Dessert

Vanilla Bean Crème Brulée Shortbread cookie, Fresh Fruit

Dark Chocolate Marquise Sour Cherry Compote, Vanilla Anglaise

White Chocolate Cheesecake Orange Caramel, Berry Compote

**Menu subject to change*