



# NIAGARA-ON-THE-LAKE In Bloom

*The Birds of a Feather Gala Dinner: Saturday May 9<sup>th</sup>, 2026*

*Queens Landing Executive Chef: Andrew Loft*

*Featured Host: Frankie Flowers*

6pm SPARKLING RECEPTION, Lakeview Wine Co. Sparkling Wine  
and Passed Canapés in the Atrium

Amuse Bouche

**Foie Torchon**

with Rhubarb Gelée and Pickle, Brioche Crostini, Rose Petals

Course One

**Asparagus Bearnaise**

Soft Poached Duck Egg, White Asparagus Curls

*With Wine Pairing*

Course Two

**Stuffed Shells**

Pheasant Leg Confit, Black Summer Truffle, Buttered Green Peas

*With Wine Pairing*

Entrée

**Ballantine of Pheasant Breast**

Ojibway Wild Rice, Black Figs, Spring Succotash, Natural Jus

*With Wine Pairing*

Dessert

**Vanilla Bean Pavlova "Nest"**

Lemon Curd, White Chocolate Crèmeux, Blueberry Lavender Compote, Citrus Tuille

Coffee or Tea

