



# InBloom

NIAGARA-ON-THE-LAKE

*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

