Holland-born Executive Chef Elbert Wiersema C.F.B.E. graduated with a culinary degree in 1985. His journey began at the famous Chez Castel in Paris, France. He then went on to the 45 Park Lane Metropole Casino in London, United Kingdom and Horizons & Cottages, a Relais & Chateau property in Bermuda. During 15 years on the islands he worked for prestigious properties like Elbow Beach Hotel, a Mandarin Resort, Harmony Club and Ariel Sands Hotel. While in Bermuda he graduated as a designated Certified Food & Beverage Executive through the American Hotel & Motel Association.

Upon moving to Canada in 2002, Chef Elbert landed at Niagara Parks’ picturesque Queenston Heights Restaurant, featuring a comprehensive selection of local VQA wines and fresh farm fare. He worked with local producers and has created signature dishes using Ontario, Canadian and local products. Chef Elbert is now bringing his unique culinary passion to Elements on the Falls Restaurant which features the freshest ingredients from local farms, where our award-winning Chef expertly prepares Niagara-inspired cuisine right before your eyes.

Chef Elbert has represented Canada at the Toronto Food & Wine Classic as well as many charity culinary events. Niagara Parks is delighted to have Chef Elbert serving you at Elements on the Falls Restaurant, dining as close as you can get to the Falls.

Elements on the Falls Restaurant is recognized by the Ontario Culinary Tourism Alliance for leading the way in local food procurement, partnerships and community participation.

Feast ON is a program that certifies restaurants that are champions of Ontario food and drink. By dining at Elements on the Falls Restaurant, you help to support the many growers, producers and craftspeople that make up the province’s strong food and agriculture sectors.

The “Certified Taste of Ontario” badge shows locals and travellers alike that we are committed to showcasing Ontario’s unique tastes of place.

You can learn more about the Feast ON program by visiting their website at feaston.ontarioculinary.com
# SOUPS & STARTERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CHEF’S FEATURE SOUP</strong></td>
<td>created fresh daily</td>
<td>8</td>
</tr>
<tr>
<td><strong>ROASTED BUTTERNUT SQUASH BISQUE</strong></td>
<td>baby arugula cream, flat parsley noodle, toasted sunflower seeds</td>
<td>9</td>
</tr>
<tr>
<td><strong>COHO SMOKED SALMON ROULADE</strong></td>
<td>cold Canadian smoked salmon, rolled over a VQA Riesling wine, cream cheese,</td>
<td>16</td>
</tr>
<tr>
<td></td>
<td>butter lettuce and micro greens, roasted Ontario garlic aioli</td>
<td></td>
</tr>
<tr>
<td><strong>SMOKED MUSCOVY DUCK BREAST</strong></td>
<td>on cognac and peppercorn pate, organic butter lettuce and artisan rosemary</td>
<td>16</td>
</tr>
<tr>
<td></td>
<td>sea salt crisp, white balsamic ice wine dressing</td>
<td></td>
</tr>
<tr>
<td><strong>VEGETABLES SAMOSAS</strong></td>
<td>aromatic, zesty vegetable filling, accompanied by coriander dip</td>
<td>14</td>
</tr>
<tr>
<td><strong>ARTISAN CHARCUTERIE PLATTER FOR TWO</strong></td>
<td>locally sourced cured charcuterie meats and artisan cheese, olives and grilled</td>
<td>22</td>
</tr>
<tr>
<td></td>
<td>vegetable tapenade, French baguette</td>
<td></td>
</tr>
<tr>
<td><strong>TOASTED GARLIC BREAD WITH BRUSCHETTA SALSA</strong></td>
<td>mozzarella, cheddar and parmesan crust with scallions, garlic, basil and heirloom tomatoes</td>
<td>12</td>
</tr>
</tbody>
</table>

## SALADS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>GRILLED BOSC PEAR SALAD</strong></td>
<td>butter lettuce, ermite blue cheese, toasted northern pecans, blueberry baco noir vinaigrette</td>
<td>16</td>
</tr>
<tr>
<td><strong>CAESAR SALAD</strong></td>
<td>hearts of romaine, shaved parmesan, bacon bits, croutons creamy garlic dressing</td>
<td>14</td>
</tr>
<tr>
<td><strong>ORGANIC NIAGARA BUTTER LETTUCE</strong></td>
<td>choice of vinaigrette dressing: blueberry baco noir, maple vidal, white balsamic ice wine, Italian</td>
<td>11</td>
</tr>
</tbody>
</table>

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At Niagara Parks Culinary, we’re committed to supporting the many growers, producers and craftspeople that make up Ontario’s strong food and agricultural sectors. Ask your server about our selection of Niagara VQA wines, local craft beers, and the many purveyors who supply our fresh, local ingredients.

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All Prices are quoted in Canadian funds and do not include applicable tax or service fee.
ENTRÉES

ONTARIO CHICKEN SUPREME
filled with Thornloe goat and bright havarti cheese, Niagara chard, roasted red pepper sauce, daily potato and locally sourced vegetables

CANADIAN LOBSTER RAVIOLI
sundried tomato cream sauce, green asparagus, Asiago cheese, locally sourced vegetables

BAKED NORTHERN PECAN-CRUSTED PICKEREL AND RAINBOW TROUT FILLETS
green pea compote, heirloom tomato and wild rice salsa, locally sourced vegetables, lemon chardonnay reduction

FROM THE GRILL

GRILLED GRAIN-FED VEAL TENDERLOIN 8 OZ
with locally sourced vegetables, potato of the day, Jordan cherry baco noir

BONE-IN GRILLED RIB EYE STEAK 12 OZ
prime Canadian AAA rib eye steak, aged 28 days for superior flavour and tenderness, purple shallot red wine jus, locally sourced vegetables and potato of the day

CHAR-GRILLED AAA STRIPLOIN STEAK 8 OZ.
balsamic honey reduction, locally sourced vegetables and potato of the day

LAMB MIXED GRILL
Ontario lamb striploin and spicy lamb sausage, rosemary shiraz jus, accompanied by locally sourced vegetables and potato of the day

All Prices are quoted in Canadian funds and do not include applicable tax or service fee.

Parks Culinary
SWEET ENDINGS

NIAGARA SPY APPLE BARGE  warm cinnamon-scented apples and raisins over French vanilla ice cream in a filo pastry basket, Chantilly cream 11

MAPLE CHEESE CAKE  glazed spiced northern pecans 11

THE MELTING ROCK  raspberry sorbet, graham tartlet with local fruit and cherry liqueur sponge cake, nestled inside a white chocolate dome 14

WHITE CHOCOLATE CRÈME BRÛLÉE  synergy of cream, eggs, sugar and white chocolate 10

FROZEN CUSTARD ON A SUGAR WAFFLE  pearled sugar, peach coulis and wild berries 11

TRIO OF GELATO WITH FRUIT  your server will be pleased to advise daily selection 8

LOCAL FOOD PURVEYORS

Read on to learn about the many local growers and producers that help us to prepare fresh Ontario ingredients for visitors from around the world:

ACE BAKERY  Our flatbread is produced by Ace Bakery in Toronto, Ontario, Canada.

MOUNTAIN OAK FARMSTEAD  Mountain Oak Farmstead premium Canadian cheese is a creamy, tasty cheese, made with the freshest milk possible, minutes after the last cow in their herd is milked. Mountain Oak is located in New Hamburg, Ontario.

SLEGERS GREENS  Slegers is a family-owned greenhouse operation located at the edge of Strathroy, 20 minutes west of London and have been producing greens since 1987. They grow their greens with the roots attached for the freshest, raw food available.

FORTY CREEK WHISKEY  Forty creek distillery was started in Grimsby, Ontario in 1992. This outstanding BBQ sauce is infused with Forty Creek Whiskey and has a rich, bold flavour that harbours flavours of honey, vanilla and toasty oak.

LA SALETTE NORFOLK COUNTY  Our salad ingredients are from locally sourced products through La Sallette Norfolk County.

ST. DAVID’S HYDROPONICS  St. David’s Hydroponics has been growing peppers in Ontario since 1985; they believe that their carbon footprint should be as close to zero as possible.

NIAGARA FOOD SPECIALTIES  Niagara Food Specialties (Pingue Cappicola) are local artisan producers of traditional hand crafted cured meats. Niagara Food Specialties is located in Queenston, Ontario.

100KM FOODS  100km Foods sources local charcuterie cured meats and Ontario cheese including Thornloe Cheese and Bright Havarti Cheese.

NIAGARA VINEGAR  House-made vinaigrettes are made with locally sourced fruits and flavoured vinegars from Niagara Vinegar in St. Catharines, Ontario.

WOOLWICH DAIRY INC.  Woolwich Goat Cheese is produced in Orangeville, Ontario by Woolwich Dairy Inc. with all natural ingredients.

THE BUTCHER SHOPPE  The Butcher Shoppe is a Southern Ontario family run Meat Purveyor that started in the Kensington Market over 30 years ago and maintain doing things the old fashioned way. They source as much local product as possible to custom cut steaks, roasts and to further process in their smoke houses.

QUEENS PASTA  The pasta is made by Queens Pasta, from Toronto, Canada, with the finest ingredients available. For the last 20 years, Queens Pasta has been committed to creating the best and freshest pasta products, using only Canadian flour and fillings.

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