



Canapes and Small Bites

Passed canapés for the cocktail hour, built to be eaten standing with a glass in the other hand. Choose four, and our kitchen adds a fifth as chef's choice, made from whatever is best out of the garden and our Niagara growers that week.

SMALL BITES

Nduja

Grilled focaccia, spicy honey, olive tapenade, garden sprout

Crispy Sichuan Tofu

Fried tofu, Sichuan oil, miso aioli, ginger scallion, sesame

Pimento Cheese Biscuit

Two year cheddar biscuit, pimento cheese, chowchow

Mushroom Agrodolce

Wild mushroom, truffle, whipped ricotta, garlic crostini

Seasonal Arancini

Risotto rice balls, seasonal vegetable filling

Potato Croquette

Yukon potato, mozzarella, two year aged cheddar, cheese curd, smoked bacon aioli

Seasonal Harvest Soup

Local vegetable soup, served hot or chilled depending on the season

Okoge

Crispy rice, egg mousse, seasonal garnish

Smoked Salmon

Cured and smoked Atlantic salmon, lemon curd, garden sprout

Chef's Choice

Created from local Niagara produce

Gluten free and dairy free options are marked and confirmed with our culinary team. Allergy specific bites are built to the same standard, not substituted with a plain alternative.