



KITCHEN76
BY TWO SISTERS

THE SEASONAL SHOWCASE

3 Course Prix Fixe Menu, \$65 per guest

APPETIZERS

Choice of

RIBOLLITA

Tuscan white bean and kale soup, Parmigiano-Reggiano, K76 olive oil
Barrel Fermented Chardonnay

K76 INSALATA

Mixed greens, fennel, parsley, anchovy and red wine vinaigrette, crisp prosciutto,
Parmigiano-Reggiano
Sauvignon Blanc

K76 "CAESAR"

Baby kale, guanciale, spicy chickpeas, roasted garlic, lemon and pecorino dressing
Unoaked Chardonnay

PROSCIUTTO E MELONE

Fresh shaved prosciutto, bocconcini, Riesling compressed melons, basil pesto
Riesling

MAIN

Choice of

GNOCCHI ALLA PESTO CALABRESE

Semolina pasta, tomato and chili pesto, oregano, Grana Padano, peperoni cruschi
Sauvignon Blanc

POLLO AL GRIGLIO

Lemon and garlic marinated chicken breast, roasted cherry tomatoes, creamed spinach,
crispy fingerlings
Unoaked Chardonnay

BRACIOLE DI VITELLO

Tomato and basil braised veal involtini, roasted garlic, pecorino, broccolini, mascarpone
polenta
Cabernet Franc

DESSERT

Choice of

PANNA COTTA E CIOCCOLATA

Milk chocolate panna cotta, K76 olive oil caramel, almond granola, almond tuile

BUDINO DI RISO

Saffron and lemon rice pudding, pistachio brulée, vanilla meringue

THE NEST

- AT STONE EAGLE -

THE SEASONAL SHOWCASE LUNCH

3 course prix fixe menu | \$55 per person

TO START

Lobster Bisque

Lobster, sherry, celery, dill, grilled sourdough

Eagle Eye

Goat Cheese Salad

Baked goat cheese, shaved fennel, preserved lemon, mixed greens, pickled onion

Stone Eagle Rosé

Golden Beet & Persimmon Salad

Labneh, persimmon, golden beet, red watercress, pistachio vinaigrette

Stone Eagle Rosé

MAINS

Rigatoni Bianco

Stone Eagle bolognese, Parmesan, pancetta, fried sage

Eagle Eye

Rainbow Trout

Salmon roe velouté, roasted fennel

Stone Eagle Rosé

Pork Tenderloin

Brown butter kombucha squash, jus, Brussels sprouts

Eagle Eye

DESSERT

"Italian Job" Lemon Cake

Fennel pollen, honey, Kitchen76 olive oil, vanilla ice cream

Chocolate Mousse

Vanilla cream, sponge cake, mixed berries, hazelnut



Please notify your server of any dietary restrictions.

THE NEST

- AT STONE EAGLE -

THE SEASONAL SHOWCASE DINNER

3 course prix fixe menu | \$75 per person

TO START

Lobster Bisque

Lobster, sherry, celery, dill, grilled sourdough

Eagle Eye

Goat Cheese Salad

Baked goat cheese, shaved fennel, preserved lemon, mixed greens, pickled onion

Stone Eagle Rosé

Golden Beet & Persimmon Salad

Labneh, persimmon, golden beet, red watercress, pistachio vinaigrette

Stone Eagle Rosé

MAINS

Hokkaido Scallop

Porcini crusted, 'nduja, braised lentils, kale, chili

Eagle Eye

Rainbow Trout

Salmon roe velouté, roasted fennel

Stone Eagle Rosé

Steak Frites

Flat iron steak, truffle mushroom jus, house cut fries

Stone Eagle Red Label

DESSERT

"Italian Job" Lemon Cake

Fennel pollen, honey, Kitchen76 olive oil, vanilla ice cream

Chocolate Mousse

Vanilla cream, sponge cake, mixed berries, hazelnut



Please notify your server of any dietary restrictions.



The Seasonal Showcase Lunch

3 course prix fixe

\$55 per person

APPETIZERS *Choose one*

HARVEST SOUP chef-inspired & made with love from Niagara's bounty

CHILLED JUMBO SHRIMP house made tangy citrus cocktail sauce & southern remoulade, lemon | *Lush Sparkling Rosé*

DINO KALE SALAD kale, cabbage, tamarind lime vinaigrette, roasted peanuts, Parmesan cheese, pickled chillies | *Unoaked Chardonnay*

MAINS *Choose one*

BUTTERMILK FRIED CHICKEN kale slaw, pickles & smoked pepper aioli on a con gusto brioche bun | *Barrel Fermented Chardonnay*

RIGATONI AMATRICIANA guanciale, chili, Valoroso tomato sauce, Pecorino Romano | *Eleventh Post*

LAKE ERIE PICKEREL pan seared, warm fingerling potato & goat cheese salad, green beans, toasted almonds, dill butter, extra virgin canola oil | *Sauvignon Blanc*

DESSERTS *Choose one*

VANILLA POTTED PANNA COTTA house granola, toasted coconut, maple syrup, mint

FLOURLESS CHOCOLATE BROWNIE warm brownie, vanilla bean ice cream, salted caramel, fresh raspberries



The Seasonal Showcase Dinner

3 course prix fixe

\$65 per person

APPETIZERS *Choose one*

HARVEST SOUP chef-inspired & made with love from Niagara's bounty

CHILLED JUMBO SHRIMP house made tangy citrus cocktail sauce & southern remoulade, lemon | *Lush Sparkling Rosé*

DINO KALE SALAD kale, cabbage, tamarind lime vinaigrette, roasted peanuts, Parmesan cheese, pickled chillies | *Unoaked Chardonnay*

TUNA TATAKI seared rare Saku Tuna, house ponzu, pickled jalapeño, onion, spiced pepper aioli, sesame, cilantro | *Riesling*

MAINS *Choose one*

CHICKEN SCHNITZEL pan fried spaetzle, cider braised cabbage, lemon caper dijon butter | *Barrel Fermented Chardonnay*

RIGATONI AMATRICIANA guanciale, chili, Valoroso tomato sauce, Pecorino Romano | *Eleventh Post*

LAKE ERIE PICKEREL pan seared, warm fingerling potato & goat cheese salad, green beans, toasted almonds, dill butter, extra virgin canola oil | *Sauvignon Blanc*

DESSERTS *Choose one*

VANILLA POTTED PANNA COTTA house granola, toasted coconut, maple syrup, mint

FLOURLESS CHOCOLATE BROWNIE warm brownie, vanilla bean