

Appetizers

*Please feel free to ask your server to direct a unique
Niagara-inspired gastronomic experience.*

DAILY SOUP OFFERING

made from the bounty of Niagara

PEI MUSSELS

seasonally inspired mussel creation

NIAGARA AUTUMN VEGETABLE SALAD

lentils, kale, seedlings, endive, roasted shallot vinaigrette

QUAIL'S EGG SALAD

fried quail's egg, arugula, anchovy
shaved parmigiano-reggiano,
lemon-garlic dressing

WILD SALMON GRAVLAX

house-cured coho salmon, potato rosti,
housemade lemon crème fraîche,
shaved red onion, caper berries

MAC & CHEESE

diver scallop, chorizo sausage,
truffle-herbed au gratin

J.K. SHORT RIB POUTINE

J.K. frites, beer braised short rib,
aged cheddar, red wine jus

JAMIE KENNEDY C.M. - Executive Chef

WINDOWS BY JAMIE KENNEDY - SHERATON ON THE FALLS - NIAGARA FALLS

Entrées

PAN ROASTED GREAT LAKES WHITEFISH
roasted red-skinned potatoes, fall vegetables, confit cherry tomatoes, capers

RAINBOW TROUT
white bean puree, sweet pepper & fennel ragout,
fall vegetables, citrus beurre blanc

PARISIAN GNOCCHI
woodland mushrooms, seasonal vegetables with
roasted pepper & filbert romesco sauce

HEN TWO WAYS
house cured bacon & sourdough stuffed breast, spiced confit,
almond-crusted leg and thigh, fall vegetables and saffron cous-cous

DUCK & NOODLES
pan seared muscovy duck breast, rice noodles, spring vegetables,
green tea-duck broth

CUMBRAE PORK RACK CHOP
apple, onion, bleu bédictine stuffing, fall vegetables

ONTARIO LAMB SHANK
Niagara Brewing Company beer braised lamb, colcannon potatoes,
pan-roasted vegetables

CUMBRAE FARMS BEEF TENDERLOIN
comfort cream mashed potato, fall vegetables, cab-franc compound butter, jus

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Chefs Inspiration

3 Course Prix Fixe

THE BEST WAY TO EXPERIENCE THE BOUNTY OF
NIAQARA'S SEASONAL SPLENDOUR. CHOOSE FROM
ANY APPETIZER, MAIN COURSE AND DESSERT

Sides

J.K FRIES WITH TWO SAUCES

MIXED MUSHROOM AND VEAL JUS
SAUTÉE WITH HERBS

FARM GATE VEGETABLES

ARTISAN CHEESE PLATE

Canadian small production cheese with housemade chutney and crackers

3 varieties 5 varieties

Desserts

LEMON OLIVE OIL POUND CAKE

house made spearmint & thyme ice cream

BLUEBERRY CHEESECAKE

chocolate, graham and sesame seed crust, blueberry gelée

WHITE CHOCOLATE & SOUR CHERRY
SEMIFREDDO

dark chocolate tuille

CALLEBAUT DARK CHOCOLATE MOUSSE

ganache 'heart', berry coulis

ARTISAN CHEESE PLATE

Canadian small production cheeses with housemade crackers and chutney

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