



WATERMARK
FALLSVIEW DINING

CHEF MDP × WATERMARK

FEBRUARY 2, 2024



Four-Course Dining Experience
\$149/person



Add Ferox Wine Pairings
\$29/person

STARTER

Demonstration by Chef Matt Dean Pettit
Charcuterie featuring Niagara cheeses and cured meats

Wine Pairing: 2022 Ferox Elements White

FIRST COURSE

Heirloom Tomato Fresh Burrata

Wine Pairing: 2022 Ferox Sauvignon Blanc

OR

PEI Mussels

Spicy marinara sauce, fresh cilantro

Wine Pairing: 2022 Ferox Chardonnay

MAIN

Forest Mushroom & Butternut Squash Risotto

Herb and truffle oil, crispy Parmesan tuile

Wine Pairing: 2022 Ferox Riesling Dry

OR

Surf & Turf

8oz Angus beef tenderloin, Atlantic Canada lobster tail, dauphinoise potatoes, string beans, carrots, blue cheese, peppercorn sauce

Wine Pairing: 2017 Ferox Cabernet Merlot

DESSERT

Niagara Ice Wine Crème Brûlée

Wine Pairing: 2022 Ferox Riesling

OR

Chocolate Mousse

Belgian chocolate, whipped cream, vanilla

Wine Pairing: 2017 Dornfelder Icewine

Contains alcohol Contains dairy Gluten-free