

4 Course Valentine's Dinner



Welcome glass of Peninsula Ridge Estate 'Tiny Bubbles'

Freshly Baked Artisan Bread, Crisp Lavash

House made rabbit terrine, wildflower honey whipped butter, olive tapenade

Amuse Bouche

Two Tone Beet Shooter accompanied by
Valentine's heart shaped ravioli filled with ricotta cheese and spinach

Asparagus Bisque

Torched watercress, caramelized fennel, pancetta chips, saffron crème fraîche
or

Chilled Seafood Trio for Two

Beet cured salmon, tuna and wasabi tartar, maple poached shrimp cocktail
Horseradish aioli, mignonette, crostini
or

Bouquet of Grilled Endive and Baby Spring Lettuce

Cucumber ribbon, pickled watermelon, maple roasted acorn squash,
dried cranberries, lavender-pink peppercorn vinaigrette

Rose Hip and Tarragon Glazed Chicken Ballotine

Bundled in wild rice and cranberry, foie gras gnocchi,
baby vegetable ratatouille, maple soaked figs
or

Cedar Planked Arctic Char

Sunchoke confit and chestnut sauté, creamed Brussels sprouts
with smoked pork hock, Valentine radish slaw, au beurre rouge sauce
or

AAA Grilled 6 oz Beef Tenderloin with Atlantic Lobster Braise

Potato au gratin, baby carrots, asparagus, wild mushroom sauté
Duo of Taylor port wine reduction and Brandy cream reduction sauce
or

Heart Shaped Ravioli

Filled with ricotta cheese and spinach, snap pea emulsion, shiitake mushrooms,
grilled halloumi cheese, cranberry-pearl onion marmalade, roasted red pepper pesto,
crunchy leeks

Tasting for Two

Pavlova meringue, flavours of raspberry mousse, lychee compote,
rose chantilly with red velvet coating accompanied by sweet bites

Dark roast coffee / Selection of teas

\$69.95 per person

Exclusive of gratuity and HST

