

Valentine's Menu

4 COURSE DINNER | ANTLER STEAKHOUSE

WELCOME GLASS OF PENINSULA RIDGE ESTATE 'TINY BUBBLES'

FRESHLY BAKED FOCACCIA AND CRANBERRY SCONES

House made wild game pate, wildflower honey whipped butter, olive tapenade

AMUSE BOUCHE ^{GF/DF/V}

Cauliflower panna cotta, pearl onion chutney

♥♥♥♥♥

TWO TONE OF BEETROOT AND HEIRLOOM TOMATO BISQUE ^{GF}

Saffron creme fraiche, basil oil

♥♥♥♥♥

CHILLED SEAFOOD TRIO ^{DF}

Cured Faro Island salmon, Yellowfin tuna tartar, maple poached Black Tiger shrimp cocktail, horseradish aioli, mignonette, crostini

OR

BROME LAKE DUCK TWO STYLES ^{GF/DF}

Cold smoked breast, duck leg confit, foie gras remoulade, spiced acorn squash, red baby watercress, pomegranate vinaigrette

OR

BOUQUET OF GRILLED ENDIVE AND BABY SPRING LETTUCE ^{GF/DF/V/VEGAN}

Goat cheese truffle dusted with cranberries and pumpkin seeds presented with red oak, Belgium endive, cucumber ribbon, beet meringue and pink peppercorn vinaigrette

♥♥♥♥♥

OPENFACE VEGETARIAN LASAGNA

Layered with truffled oyster mushrooms, ratatouille style vegetables, vegan ricotta cheese

OR

ROSE HIP AND TARRAGON GLAZED CORNISH GAME HEN

Foie gras gnocchi, baby vegetables, maple-soaked figs

OR

BAKED PAPILOTE OF ICELANDIC COD ^{GF}

Wrapped in banana leaf, beetroot risotto, snap peas, beurre rouge

OR

AAA GRILLED 6 OZ BEEF TENDERLOIN WITH ATLANTIC LOBSTER THERMIDOR ^{GF}

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

♥♥♥♥♥

BAILEY'S ROMANCE ^{GF}

Baileys mousse, espresso ganache, chocolate brownie, raspberry coulis

OR

ROSEGOLD HEART ^{GF}

Raspberry compote, rose bavaroise, ruby spray, coconut crumble, chantilly

DARK ROAST COFFEE / SELECTION OF TEA

\$89.95 PER PERSON | EXCLUSIVE OF GRATUITY & HST