

Valentine's Dinner

Welcome glass of Peninsula Ridge Estate 'Tiny Bubbles' Sparkling Wine

Freshly Baked Cranberry Focaccia

Brandy and peppercorn chicken liver parfait, aged balsamic, bruschetta, olive tapenade

Truffled Wild Mushroom Potage GF

Torched Grey Owl cheese, Ontario harvest shiitake dust, black garlic, pearl onion compote, chive oil

or

Heirloom Tomato and Beetroot Carpaccio

GF / DF / V / VEGAN

Red oak lettuce, Belgian endive, cucumber ribbon, pickled pearl onion beet meringue, pesto foam, champagne and lavender vinaigrette

or

Prawn Cocktail Trio

Jumbo Black Tiger shrimp served three ways, sous vide, baked and chilled - avocado salad, tomato, house mignonette, horseradish spiked cocktail sauce, wonton chips

Fogo Island Salmon GF / DF

Mango scented Forbidden, and Jasmine rice layered with acorn squash, creamed sugar snap peas, candied beetroot

or

Cocoa Nib Crusted Beef Tenderloin GF

Dauphinoise potato, smoked parsnip puree, farmhouse vegetables, charred leek compote, wild blueberry reduction

or

Brome Lake Duck

Crispy duck leg confit, roasted breast, foie gras and pearl onion chutney, potato croquettes, braised red cabbage, farmhouse vegetables

or

GF / DF / V / VEGAN

Cauliflower Steaks

Coriander, mint and coconut broth, chana masala, curried vegan aioli, pineapple chutney, crispy onions, local seedlings, black rice cake

Sharing Hearts

Two individual flavours of Belgian dark Callebaut chocolate velvet cake, passion fruit cremeux, raspberry mousse cheese cake, litchi compote, raspberry gel Callebaut Ruby Chocolate Coverture

\$89.95 per person

Exclusive of gratuity and HST