



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 ^{DF}

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 ^{GF}

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