

# Valentine's Day

## Four Course Gourmet Dinner

### Soups

*East Coast Lobster and Seafood Bisque*

*Vanilla Bourbon Creme Fraiche*

OR

*Roasted Roma tomato and Red Pepper Soup*

*Aged Cheddar and Parmesan Crisp, Basil Red Pepper Oil*

### Appetizers

*Sundried Tomato Pesto Sautéed Black Tiger Shrimp*

*Caprese Cheese Ravioli, Vodka Soaked Artichokes*

*Arugula Mascarpone Cream Sauce*

OR

*Warm Mushroom and Pancetta Salad*

*Truffle Scented Sautéed Mushrooms, Crispy Pancetta*

*Organic Cookstown Seedling Salad, Balsamic Goat Cheese Vinaigrette*

### Entrées

*Wyse Bay Artisanal Salmon*

*Lobster, Snow Crab, Baby Scallop and Shrimp Crusted Salmon*

*Sautéed Swiss Chard, Corn, Red and Green Lentils, Sweet Garlic Parsnip Purée*

*Passion Fruit and Pomegranate Emulsion*

OR

*Grilled "AAA" Alberta Beef Tenderloin*

*Sea Salted 6oz Beef Tenderloin, Red Wine Demi*

*Yukon Gold Caramelized Onion Potato Pave, Vegetable Embrace*

OR

*Maple and Thyme Glazed Chicken Supreme*

*Chicken Supreme Filled with Brunoise of Vegetable, Honeycrisp Apple and Brie*

*Spiced Rum Reduction, Herbed Garlic Buttered Fingerling Potato, Vegetable*

*Embrace*

OR

*Butternut Squash Ravioli*

*Vegan Pesto Rustic Roma Tomato Sauce, Grilled Garden Vegetables*

### Dessert

*Lovers Dessert for Two*

*Bailey's Strawberry Vanilla Creme Brulee, Wild Berry Sorbet*

*Chocolate Brownie Cheesecake, Chocolate Cookie Twist*

**\$75 + HST per person**