



*Let's begin with...*

# *Valentine's Four Course Dinner Menu*

*East Coast Lobster & Seafood Bouillabaisse*

*Lemon Saffron Crème Fraiche*

*OR*

*Roasted Maple Butternut Squash*

*Apple Chutney, Toasted Pumpkin Seeds, Vanilla Yogurt*

*Followed by...*

*Sumac and Lime Grilled Scallops*

*Smoked Mozzarella Ravioli, Shaved Asparagus & Baby Arugula*

*Caper Red King Crab Cream Sauce*

*OR*

*Champagne Roasted Pear & Fennel Salad*

*Steep Hills Farm Microgreens, Crispy Prosciutto, Toasted Walnuts*

*Mascarpone Blackberry White Balsamic Vinaigrette*

*The main event...*

*Pistachio Crusted Halibut*

*Passion Fruit and Ginger Reduction*

*Sauteed Baby Bok Choy, Black Beans and Baby Carrot*

*Lobster and Chive Risotto Croquette*

*OR*

*Truffle Salted "AAA" Beef Tenderloin*

*6oz Beef Tenderloin, Knights Valley Cabernet Sauvignon Demi Sauce*

*Yukon Gold, Caramelized Onion Goat Cheese and Wild Mushroom Roulade, Vegetable Bouquet*

*OR*

*Ontario Chicken Supreme*

*Brandy Infused Chicken Supreme Filled with Sundried Cranberry & Apple*

*Parsnip, Parmesan Smoked Bacon Puree, Vegetable Bouquet, Pomegranate Thyme Reduction*

*OR*

*Sauteed Potato Gnocchi*

*Basil Parmesan Pesto, Baby Spinach, Grape Tomato, Roasted Red Bell Pepper*

*Finished with...*

*Lovers Dessert for Two*

*Mini Triple Chocolate Cake, Caramel Custard Crunch Donut*

*White Chocolate Raspberry Crème Brûlée, Mango Sorbet*

*\$95.00*

