



Let's begin with...

Valentine's Four Course Dinner Menu

Nova Scotia Lobster Velouté

Ponzu Poached Black Tiger Shrimp and Crispy Capers

OR

Roasted Parsnip and Cold Snap Pear Bisque

Pink Peppercorn Parmesan crisp, Wooden Sticks Maple Syrup Drizzle

Followed by...

Sautéed Gin-Soaked Black Tiger Shrimps

Black Truffle Sacchetti Pasta, Julienne Proscuitto, Asparagus and Artichokes

Lobster Roasted Fennel Cream Sauce

OR

Burrata and Strawberry Salad

Steep Hills Farm Microgreens, Heirloom Grape Tomatoes, Toasted Pecans

Mascarpone Sundried Tomato Balsamic Vinaigrette

The main event...

Wyse Bay Artisanal Salmon

Snow Crab, Scallop and Shrimp Crusted Salmon

Sautéed Arugula, Edamame, Snow Peas & Baby Carrots, Lemon Thyme Roasted Fingerling Potato

Champagne Lobster Beurre Blanc

OR

Grilled Alberta Prime "AAA" Beef Tenderloin

6oz Beef Tenderloin, Quebec Goat Cheese Wild Mushroom Cabernet Sauvignon Reduction

Yukon Gold Caramelized Leeks Galette, Vegetable Embrace

OR

Roasted Ontario Chicken Supreme

Chicken Supreme Filled with Smoked Aged Cheddar and Ambrosia Apple

Sweet Potato, Garlic & Pancetta Puree, Vegetable Embrace, Spiced rum Natural Chicken Jus

OR

Butternut Squash and Asparagus Risotto

Roasted Garlic, Fresh Lemon, Roasted Red Pepper, Shaved Parmesan, Baby Pea Sprouts

Finished with...

Lovers Dessert for Two

Chocolate Truffle Mousse Cake, Marble Chocolate Snap

White Chocolate Passionfruit Crème Brûlée, Raspberry Sorbet

\$98.00

