

~ Valentine's Day Menu ~



Three Course Dinner \$55 per person (+ taxes & gratuities) ~ One Appetizer, One Entrée, One Dessert, Coffee & Tea.
Four Course Dinner \$65 per person (+ taxes & gratuities) ~ Two Appetizers, One Entrée, One Dessert, Coffee & Tea.

CHOICE of APPETIZER

Fire Roasted Butternut Squash Soup *

Crab Ravioli, Beet Crisps, Parsley Oil

**Phyllo Wrapped Gunn's Hill
Baked Brie**

*Dried Fruit & Cranberry Compote,
Seedling Salad with Brioche*

Quinoa & Valentine Radish Salad

*Pomegranate, Kale, Everything Crusted Goat's
Cheese, Caramelized Shallot Vinaigrette*

Crispy Tempura Ontario Shrimp *

*Singapore Slaw, Mustard Cress,
Japanese Dipping Sauce*

PASSIONFRUIT & STRAWBERRY SORBET

CHOICE of ENTRÉE

Slow Roasted Beef Striploin

*Pommes Anna with Shallot Jam, Maitre D'
Butter, Ontario Mushrooms, 100 KM Root
Vegetables, NC Merlot Jus*

**Chicken Supreme Stuffed with
Asparagus and Fontina Cheese ***

*Pancetta Crisp, Warm Lentil Salad,
Cherry Tomatoes, Rose Sauce*

Lobster Stuffed Fogo Island Turbot *

*French Beans, Salt Baked Potatoes,
Dill-Tarragon Beurre Blanc*

Seafood Bouillabasse *

*Coastal Selection of Shrimp, Mussels,
Scallops, Salmon, Cod, Tomato Saffron Broth,
Julienne Vegetables, Grilled Bread, Rouille*

Benchmark Power Bowl

*Maple Roasted Sweet Potato, Chickpeas, Broccoli Spears, Kale,
Confit Sunchokes, Heirloom Carrot, Ancient Grain Blend,
Maple Sesame Dressing, Confit Tomatoes*

CHOICE of DESSERT

Chocolate Bar

*Flourless Chocolate Cake, Chocolate Creameaux,
Earl Grey Ganache, White Chocolate Mousse,
Cocoa Nib Glaze, Cherry Coulis, Chantilly*

Raspberry Lemonade Tart

*Raspberry Lemon Curd, Meringue,
Mini Cream Puffs, NC Sparkling Raspberry Sauce,
Fresh Berries*

* These dishes can be substituted for a vegetarian option.
Add 4oz Butter poached Nova Scotia Lobster Claw \$6