



Valentines Dinner

Friday, Feb 14 and Saturday, Feb 15

Chef Glenn Presents...

Choice of:

Baked Brie Cheese with a cherry sauce—For Two

Salad:

The Barn at Oxley Salad with a raspberry vinaigrette

Choice of:

All Ontario, Corn Fed New York Sirloin \$48

A 10 oz magnificent steak is broiled to your specifications and presented with a cabernet demi glace reduction and sautéed mushroom compôte

Herb Roasted Breast of Chicken Supreme \$43

Stuffed with asparagus and asiago in natural pan drippings

Pork Tenderloin Wellington \$45

Rubbed with our homemade pesto and rolled in a buttery phyllo crust, baked to a golden brown on a puree of mushrooms

Roasted Vegetable and Niagara Gold Cheese Strudel \$46

Roasted eggplant, zucchini, peppers, mushrooms, spinach, onions and roasted garlic.

Wrapped in a buttery strudel and roasted to a flaky golden brown.

Served with a Coulis of San Marzano tomatoes

all served with dauphinoise potato and fresh asparagus

Choice of:

Swiss Chocolate Torte

Individual Cheesecake with fresh fruit

Wine Pairings available with each course

Wine by the glass available to purchase