

Valentines Day

Three Course Feature Menu

1st Course

Strawberry Salad ~ Spinach, fresh strawberries, candied walnuts, peppered basil vinaigrette.

Oysters ~ Fresh shucked oysters on a half shell, served with lemon and fresh condiments.

Croquette Trio ~ Puffed pork, short ribs, and duck, incased in garlic mashed and crusted in our signature gluten free breading.

Honey Baked Brie ~ Grilled apples, creamy brie, Ontario honey, candied walnuts, assorted crackers.

2nd Course

Chicken Forestiere ~ Oven roasted chicken supreme, jasmine rice pilaf, mushroom bacon cream reduction with crispy brussel sprouts.

Crispy Salmon ~ Fresh Atlantic Salmon, served with quinoa, spinach and slow roasted tomatoes, finished with a lemon cream sauce.

Beer Brined Porkbelly ~ Brined in Walkervilles Honest Lager, Dijon and honey, served with creamy garlic mashed, and crispy Brussels.

Grilled Beef Tenderloin ~ 8oz. Tenderloin, grilled to your liking, torched béarnaise, Baked potato, crispy Brussels and demi.

3rd course

*House Made Passion
Flakie*

Strawberry Mousse

*3layer Gluten Free
Chocolate Cake*