



VALENTINE'S MENU



❖ *First Course* ❖

Cauliflower Soup

butter poached lobster, caramelized pear puree, roasted cauliflower

Buratta Cheese With Roasted Grapes

roasted grapes, black pepper, grilled garlic sour dough crostini, olive oil

Seared Scallops (3)

frisee, pickled fennel, orange-honey-ginger, mascarpone, crispy prosciutto

❖ *Second Course* ❖

Fresh Fettuccini With Chicken

blush sauce, peas, smoked cheddar, kale chips

Seared Rice Crusted Trout

beet risotto, creamy goat cheese, pistachio, chervil

Roast Of Rib Eye Steak

parsley and pickled red onion salad, root vegetable pave, glazed cipollini onions, bordelaise sauce

❖ *Third Course* ❖

Chocolate & Caramel Parfait

chocolate cremeux, chocolate crumble

Lemon Tart

lemon curd, vanilla chantilly

\$49.99 Per Person.

Complimentary glass of champagne per person. Feb 13th & 14th. Feb 14th by Reservation only.

Seatings at 5:30 & 7:30pm. Call Breanne 519-728-2361 ext. 8 to make a reservation today.

Please select one dish from each course. No substitutions.

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