



VALENTINE'S DAY MENU

Wednesday, February 14th, 2024 | 4pm-9pm

AMUSE BOUCHE

PAN BLACKENED SEA SCALLOP
Rhubarb compote, apple pea sprout salad, chive oil

APPETIZERS

Porter River mushroom bisque, mushroom ravioli, truffle oil

Grilled asparagus & bell pepper salad, sweet potato latke, baby kale, cranberry vinaigrette

Lobster & mascarpone bread pudding, fennel beurre blanc, micro sprout red onion salad

ENTRÉES

ASSIETTE OF NORTHUMBERLAND LAMB
Roasted rack of lamb, grilled lamb chop, lamb shank braised in port, smashed baby red potatoes, asparagus, caramelized shallot jus

ROASTED ATLANTIC SALMON
Vodka & orange beurre blanc, quinoa sweet potato hash, asparagus

PROSCIUTTO WRAPPED BEEF TENDERLOIN
Haskapa berry jus, brown butter whipped potatoes, asparagus

PAN SEARED POINT ACONI HALIBUT
Mango hollandaise, charred pineapple basmati rice, tempura vegetables

GRILLED CAULIFLOWER STEAK
Quinoa sweet potato hash, asparagus, cherry tomato confit

CHICKEN SUPREME
porcini mushroom reduction, mushroom ravioli, roasted vegetables

DESSERT

POACHED BOSC PEAR
Mighty Maroon port syrup, mascarpone blue cheese whipped cream, white chocolate ice cream

FLOURLESS CHOCOLATE TORTE
White & dark chocolate dipped strawberries, Kahlúa chocolate shooter

WARM STICKY TOFFEE PUDDING
Crème anglaise, whipped cream, Glen Breton caramel sauce

\$55.00 + tax and gratuity

Executive Chef - Shaun Zwarun

