



VALENTINE'S DAY MENU

Friday, February 14th, 2025 | 4pm-10pm

AMUSE BOUCHE

BEEF CARPACCIO

Quick seared shaved beef tenderloin, truffle salt, balsamic glaze, micro sprouts arugula, blood orange

APPETIZERS

ROASTED RED PEPPER & FENNEL BISQUE

Sourdough crouton, rouille, crème fraîche

CHARRED VEGETABLE SALAD

Goats cheese strudel, spiced pumpkin seeds, truffled honey dressing

SHRIMP & PORK BELLY

Tuxedo orzo, bella lodi, roasted garlic cream reduction

ENTRÉES

ASSIETTE OF NORTHUMBERLAND LAMB

Roast rack of lamb, grilled lamb chop, lamb shank braised in port, rosemary whipped potatoes, roasted root vegetables, port jus

BEEF TENDERLOIN

Charbroiled beef tenderloin, rosemary whipped potatoes, roasted root vegetables, local mushroom ragout

STUFFED CHICKEN SUPREME

Chicken stuffed with brie & sun dried blueberries, pan jus, roasted root vegetables, baby potato skewer

GRILLED ATLANTIC SALMON

Salmon fillet with cilantro lime chimichurri, baby potato skewer, root vegetables

CARAMELIZED SEA SCALLOPS

Pernod reduction, butternut squash ravioli, root vegetables

ROASTED BUTTERNUT SQUASH

Stuffed with quinoa, tofu, charred vegetables, apple curry sauce, chive oil

DESSERT

POACHED BOSCH PEAR

Pinot Noir reduction, mascarpone blue cheese whipped cream

FLOURLESS CHOCOLATE TORTE

White & dark chocolate dipped strawberries, Kahlua chocolate shooter

WARM STICKY TOFFEE PUDDING

Crème anglaise, whipped cream, sea salt & dark rum caramel sauce

WINE

JUST FOUNDER'S RED

Nova Scotia

Bottle 28

8 oz glass 9

5 oz glass 7

\$60.00 + tax and gratuity

Executive Chef - Shaun Zwarun

