

VALENTINE'S DAY MENU \$75 PER PERSON

AMUSE BOUCHE

STARTERS – *Choice of*

CAESAR SALAD, *Romaine, Anchovy Dressing, Parmigiano, Herbed Croutons, Grilled Bacon*

LOBSTER & AVOCADO SALAD, *Grapefruit, Gem Hearts*

BEEF CONSOMMÉ *with Sherry, Brisket & Foie Gras Ravioli, Root Vegetables*

WHOLE ONTARIO BURRATA FOR TWO, *Roasted Beets, Black Garlic, Dill Pollen, Crostini. Prepared Tableside*

MIDDLE COURSE

BLACK TRUFFLE RISOTTO (*\$29 supplement*)

MAINS – *Choice of*

PACIFIC COD, *Braised Fennel, Cipollini Onion, Shellfish Reduction*

WILD MUSHROOM PIE, *Squash Puree, Mustard Sauce (Vegetarian)*

SPRUCE BRINED DUCK BREAST, *Parsnip Puree, Kale, Blackberry*

WOOD GRILLED RIBEYE FOR TWO, *Pont Neuf Potatoes, Béarnaise Sauce*

DESSERT – *choice of*

STICKY TOFFEE PUDDING, *Birch Syrup, Vanilla Cream*

RASPBERRY SORBET

DELICE DE BOURGOGNE, *Wildflower Honey, Fruit Preserve, Toast*

MOLTEN CHOCOLATE CAKE FOR TWO, *Dulce de Leche Chantilly, Cinnamon Anglaise*