



Valentine's

M E N U

FEBRUARY 14, 2024

ARTISAN WARM BREAD ROLLS WITH BUTTER AND HERB DIP OIL

APPETIZERS

FRESH TORTELLINI ONION SOUP

TOPPED WITH SWISS CHEESE

OR

APPLE AND STRAWBERRY VALENTINE SALAD

A BLEND OF FRESH ARUGULA GREENS AND BOSTON BIB LETTUCE, GOAT CHEESE CURDS, BALSAMIC ESPRESSO VINAIGRETTE

OR

SHRIMP AND SHERWOOD SMOKED SALMON RIGATONI

CREAMY ROSÉ GEORGIAN BAY VODKA SAUCE

MAINS

CAST IRON PAN SEARED ANGUS STRIPLOIN STEAK

SERVED WITH ROASTED RED SKIN SMASHED POTATO AND MARKET VEGETABLES
WITH CHOICE OF TOPPING:

LOBSTER MEAT AND SMOKED PAPRIKA HOLLANDAISE
HERB PORTOBELLO MUSHROOM RAGU

OR

STUFFED CORNISH HEN

WITH WILD RICE, APPLE AND CRANBERRY, HONEY GLAZED, PAN JUS AND FRESH VEGETABLES
OR

BAKED TOMATO AND RED PEPPER "CHEESE" CANNELLONI

VEGAN DISH STUFFED WITH A TURMERIC SPINACH TOFU, SIDED BY CHICKPEA CAESAR SALAD

DESSERT

LEMON RASPBERRY CRÈME BRULÉE

BISCOTTI

OR

COCOA COVERED NERO TARTUFO

FRESH BERRIES

SWEET ENDINGS

CHOCOLATE DIPPED STRAWBERRIES
COFFEE AND TEA

\$73 + TAX AND GRATUITY