



Valentine's Day 2020

\$95pp

(optional wine pairing \$60)

1st course

SUNCHOKE VELOUTE SOUP

Highland Blue cheese crème fraiche, toasted hazelnuts

2017 Charles Baker Riesling, Vinemount Ridge VQA

2nd course

BC WILD MUSHROOMS WITH TARRAGON GNOCCHI

Emerald grasslands butter, shaved Secret Lands Farm Pecorino cheese

Add shaved fresh black winter truffle for \$25

2016 Westcott Vineyards Pinot Noir, Vinemount Ridge VQA

3rd course

(choice of)

PEI GRASS-FED BEEF STRIPLOIN & SHORT RIB DUO

Manhattan cut 6oz Striploin, 3oz tender braised boneless short rib, Cabernet Franc reduction, whipped horseradish potato, herb stuffed roasted hothouse tomato

Add 2oz of seared foie gras \$25

2015 Pearl Morissette Cuvee Metis, Creek Shores VQA

Or

SEARED SEA SCALLOPS & GULF WHITE SHRIMP

Basil risotto, wilted spinach and arugula, grapefruit hollandaise

2017 Stratus Chardonnay, Niagara on the Lake VQA

Or

BUFFALO MOZZARELLA STUFFED SWEET POTATO CROQUETTE

Sautéed rapini and wild mushrooms, smoky black bean chili, crumbled feta

2016 Kacaba Vineyards Syrah, Niagara Escarpment VQA

Dessert

GOLDEN CHOCOLATE DOME

Dark chocolate ganache, milk chocolate mousse, white chocolate sauce, gold paint, red berry compote

2017 Redstone Winery Cabernet Sauvignon Icewine, Niagara Peninsula VQA

Prices do not include taxes or gratuities
Please inform us of any dietary restrictions
Menu en français disponible