

# St Valentine's Day Menu 3 Courses - \$36.00

## Appetizers

### **Roasted Butternut Squash Soup**

### **Trio of Seafood**

Mini Crab Cakes with red pepper aioli  
Vodka Cured Salmon on rosti potato  
Chili and Garlic Sautéed Tiger Shrimp

### **Calamari Frites**

Basil Aioli, Roasted Tomato Sauce

### **Wild and Tame Mushrooms,**

on Toasted Baguette, Stilton cream

### **Salad Three Ways**

Romaine, double smoked bacon, Asiago cheese & roasted garlic dressing  
Baby Spinach, pear, candied walnuts, aged balsamic vinaigrette  
Baby Greens, Goji Berries, Shaved Manchego Cheese

## Principal Plates

### **\*Braised Ontario Beef\***

on Roasted Garlic Mashed Potatoes  
Seasonal Vegetables & Cabernet Reduction

### **Seafood Three Ways**

Salmon with Lime Salsa Verde  
Maple Glazed Sole on Stuffed Tomato  
Seared Sea Scallops on Sweet Potato Mash

### **Stuffed Rowe Farm Chicken**

Risotto, Double Smoked Bacon  
and Mushroom Reduction

### **Crisp Duck Confit**

Baby Red Skins and Citrus Duck Jus

### **Homemade Pasta & Tiger Shrimp**

Basil Pesto, Wilted Spinach, Roasted  
Tomato Sauce, Crumbled Goat Chevre

## **\*Change Your Beef**

**10 oz NY Striploin** add \$6

**7 oz Tenderloin** add \$9

## **Side Orders for the Table**

**Oven Baked Bread** with garlic,  
herb butter for 2 \$4  
for 4 \$6  
with cheese add \$1.75

**Sauté of Woodland  
Mushrooms** with roasted  
garlic butter \$4

**5 Tiger Shrimp** \$6  
Sautéed with chilies

**3 Seared Sea Scallops** \$5  
In citrus cream

**Steamed Asparagus** \$5  
With a lemon  
herb vinaigrette



## **Desserts**

**Luxurious Dark Chocolate Mousse**

**White Chocolate Raspberry Crème Brulee**

**Passion Fruit Meringue Pavlova  
with Blackberry Coulis**

**Belgian Chocolate Fondue for 2 (add \$2 per  
person)**