

Valentine Menu 2019

First

Amuse-Bouche

Second

Chef's Feature Soup

Ontario Beef Tartare

smoked paprika cracker / manchego

Duck Pâté

house crisps / pickled blueberry

Tuna & Shrimp Ceviche

plantain / corn nuts / coconut black rice

Beet & Burrata Salad

orange / wild flower honey / watercress / marcona almonds

Warm Maitake Mushroom Salad

chèvre / pear / Treviso / frisée / Parmigiano-Reggiano

Third

Spinach & Ricotta Rotolo

chestnut sunchoke purée / maitake mushrooms / baby kale

Pacific Halibut

wilted greens / confit fennel / mussel saffron broth

Beverly Creek Farms Braised Lamb Shank

apricot / white bean and arugula ragout / blistered cherry tomatoes

Harrison Co-op Roast Chicken Breast

new potatoes / red pepper romesco / Spanish chorizo / cherry tomatoes / olive

Cape d'Or Salmon

Fogo Island crab & corn risotto / shaved radish salad

Wellington County 6oz Tenderloin

potato galette / charred cippolini / Brussels sprouts / mushroom duxelles

Fourth

Lemon Crème Caramel

grapefruit orange salad

Fourless Chocolate Bar

crème fraîche / vanilla ice cream / almond nougatine

Local Cheeses

apricot chutney / toasted walnuts / house crisps

House Chocolates