



Valentine's Day Menu February 14th

soup - carrot and ginger purée with whipped coconut milk, smoked espelette pepper

or

beet salad – roasted chioggia beets, ciel de charlevoix coulis, frosted pecans,
yellow and golden beet “fettuccine”, lime dressing

or

seared u-10 dry scallop, crisp potato ribbons, pea and mint coulis, caramelized ham

house-made raspberry sorbet

crispy duck confit, slow-cooked red cabbage with caraway seeds,
braised white beans, swiss chard

or

pan-seared salmon, eggplant and pine nut caponata in filo, french green beans,
brown butter lemon and caper emulsion

or

grilled angus striploin with crispy shallot rings, garlic mashed potatoes,
red wine and vincotto reduction, rapini

or

poached hot house tomato, chanterelle mushrooms, toasted israeli couscous,
mushroom stock reduction, butternut squash, cippolini onions

flourless chocolate cake, coffee pudding, fresh mint, rooibos tea ice cream

or

free form vanilla panna cotta, blueberry and thyme compote, frozen honey shards

or

granny smith apple sorbet, hot lips candy coulis, walnut spice cake, apple chip

\$49 per person

*price includes all 4 courses, and coffee or tea. All beverages, taxes and gratuity are additional
reservations essential – 613-241-1516*

Courtyard Restaurant, 21 George St., Ottawa ON