

Valentine's Day 2023

AMUSE-BOUCHE

***Please inform us of any allergies or intolerances***

Country Fried Tofu, Porcini Gravy, Pickled Shallot

SNACK

**Chicken Liver Mousse**

Chicken Liver Mousse, Burnt Honey & Harissa, Candied Hemp Seeds, Grilled Brioche

*Nort 42 Estate, 2021, Pinot Gris, Ontario*

**Soup** *vegan*

Roasted Cauliflower Soup, Smoked Sourdough Croutons, Fried Capers, Walnut "Parmesan"

*Coronica CO Due Sparkling, 2018, Malvazija Istarska, Croatia*

**Shrimp Toast**

Matane Shrimp, Icewine Poached Pear, Pine Nuts, *Celtic Blue* Cream Sauce, Vol-Au-Vent

*Redtails Vineyards, 2021, County Riesling, Ontario*

APPETIZER

**Carpaccio**

Sliced Venison Loin, White Truffle Oil, Citrus Gastrique, Parmesan Crisps, Pickled Pearl Onions,  
Watercress, Raw Mushroom

*Element Winery, 2016, Cabernet-Franc/Pinot Noir +, USA*

**Tartare**

*Enright* Beef Heart, Shallot, Shallot, Herbs, Cornichons, Smoked Mustard, Tarragon & Chives Oil,  
Sourdough Wedges

*Cuvée Catharine Rosé Brut, Pinot Noir/Chardonnay, Ontario*

**Gravlax**

Juniper & Dill cured Trout, Whipped Mascarpone, Smoked Mustard, Soft Pretzels, Tarragon &  
Chives Oil

*Coronica CO Due Sparkling, 2018, Malvazija Istriana, Croatia*

**Leeks** *vegetarian*

Grilled Sous-Vide Leek, Brown Butter Vinaigrette, Tomato Petals, Smokey Pickled Egg, Parsley,  
Castelvetro Olives

*Bodegas Vinatigo, 2021, Vijariego Blanco, Spain*

## MAINS

### **Beef**

48-hour Denver Steak, Green Onion Spaetzles, Smoked Cheddar Alfredo, Broccoli Florets, Red Onion Compote, Port & Mushroom Jus  
*Château du Trignon, Gigondas {Grenache/Mourvèdre/Syrah}, France*

### **Duck**

Seared Duck Magret, Pickled Pearl Onions, Honeycrisp Apple & Mustard Sauce, Roasted Carrots, Cider & Calvados Cream  
*Add Foie Gras Torchon \$15*  
*Bachelder, 2020, "Les Villages" Gamay, Ontario*

### **"Tostada" vegan**

Fried Papadum, Crispy Tofu Crumble, Spiced Potato Purée, Fried Cauliflower, Roasted Chickpeas, Pickled Pearl Onion, Black Cumin, Cilantro  
*Pelee Island, Late harvest Gewürztraminer, Ontario*

### **Salmon**

Quinoa Crusted New-Brunswick Salmon, Edamame & Wasabi Purée, Maple Carrot Emulsion, Ponzu Sauce, Salmon Roe, Sushi Rice Cake  
*Bodegas Vinatigo, 2021, Vijariego Blanco, Spain*

### **Scallops Add \$10**

Kombu Smoked Scallops, Crispy Pork Belly, White Navy Bean, Bell Pepper & Tomato Ratatouille, Potato Cigar, Watercress, Maple Vinegar Reduction  
*Nicolas Perrault, 2019, Maranges Premier Cru {Pinot Noir}, France*

### **Gnocchi vegetarian**

Gluten-Free Potato & Squash Gnocchi, Brown Butter Leek, Baby Spinach, Sautéed Mushrooms, Smoked Ricotta, Pecorino Verona, Pepitas, Watercress, Birch Syrup  
*Cambria Estate, 2020, Katherine's Chardonnay, USA*

## SWEETS

### **Chocolate**

Walnut & Pecan Brownie, Dark Chocolate & Bailey's Ganache, Vanilla Ice Cream  
*Montenegro Amaro, Italian Liqueur, Italy*

### **Tres Leche**

Sponge Cake, Condensed Milk, Rose Water, Dehydrated Strawberries  
*Benjamin Bridge, Nova 7 {Moscato/Acadie Blanc +}, Nova Scotia*

### **Panna Cotta vegan**

Bourbon & Birch Syrup “Panna Cotta”, Morello Cherry Jam, Cocoa Nibs, Maple Candied Hemp  
Seeds

*Redtails Vineyards, 2021, County Riesling, Ontario*

**Roots**

Carrot Cake, Beetroot Red Velvet, Parsnip Syrup, Golden Raisin Fluid Gel, Mascarpone Frosting,  
Candied Walnut

*Gonzalo Byass, Pedro Ximénez Solera, Spain*

**Foie Gras**

*Sortilège Foie Gras Torchon, Pear & Ginger Compote, Toasted Brioche  
Castelnau de Suduiraut, 2015, Sauternes {Sauvignon Blanc/Sémillon}, France*

\$83/person \*includes tea or coffee

\$46/person – optional wine pairing