

Valentine's Dinner

Starters | Choose One

Duet of Seafood

Shrimp Rockefeller and a Pan Seared Scallop garnished with Cranberry, Leek and Apricot Chutney, perched on a bed of Leek Allumette

Red & White Soup

Roasted Parsnip Bisque, garnished with Infused Charred Scallion Oil and Garlic Chips

Sweetheart Salad

Beet Carpaccio, Arugula and Watercress, topped with Roasted Goat Cheese, dressed with Blood Orange GASTRIQUE and sprinkled with Crystallized Ginger

Mains | Choose One

Peppercorn Crusted Beef Tenderloin

Peppercorn Crusted 7oz AAA Prime Beef Tenderloin, topped with Stilton Compound Butter, accompanied by Potato Pancakes, and a Mélange of Julienned Sautéed Vegetables

Pan Seared Chicken Supreme

Perfectly moist Chicken Supreme with Herby Pan Jus, accompanied by Potato Pancakes, and a Mélange of Julienned Sautéed Vegetables

Woodland Mushroom Risotto

Canadian Mushroom Risotto Nest, holding a Mélange of Sautéed Julienned Vegetables and fine Herbs, garnished with a Trio of Infused Oils, and Cracked Black Pepper

Lobster Cavatappi & Cheese

Tender Butter poached Lobster in a decadent Three Cheese Mornay Sauce, topped with Parsley Garlic Gremolata & baked in the oven until golden brown, paired with Garlic Toast Points

Dessert

Chocolate Covered Strawberries, Sweetheart Inspired Truffles & Macaroons



An automatic gratuity of 18% will be added to parties of 8 or more.
Please notify your server of any allergies or dietary restrictions. Taxes & gratuities are in addition.