



PLEASE MAKE ONE SELECTION FROM EACH CATEGORY

FEBRUARY 14, 2018 // 5 - 8pm · \$50 PER PERSON

Assorted Artisan Bread, Rolls and Butter

STARTERS

Smoked Muscovy Duck

Cognac Pâté, Baco Blueberry Drizzle

Niagara Butter Lettuce

Maple Vidal Vinaigrette, Hemp & Toasted Sunflower Seeds

Lobster Bisque

with Cognac Cream

FNTRÉFS

Rainbow Trout Fillet en Croûte

filled with Spinach and Wild Rice Stuffing, Vanilla Beurre Blanc Sauce

Grilled Beef Tenderloin on Celery Root & Yukon Mashed Potatoes

Purple Shallot Red Wine Reduction

Chicken Supreme Roulade

filled with Bright's Havarti & Thornloe Goat Cheese, St. David's Bell Pepper Sauce

DESSERTS

Tiramisu Cheese Cake

with Coffee Liqueur Drizzle

Double Chocolate Mousse

Sea Buckthorn Berry Essence, White Chocolate Maple Ganache

Freshly Brewed Coffee // Decaffeinated Coffee // Tea



