Valentine’s Day

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FEBRUARY 14 - 16 • $50 PER PERSON
PLEASE MAKE ONE SELECTION FROM EACH CATEGORY

APPETIZERS

Smoked Lake Erie Yellow Perch Timbale
sun-dried tomato couscous salad, wilted baby arugula,
purple basil & roasted black garlic aioli

Sleger’s Butter Lettuce
blueberry baco noir vinaigrette, hemp seeds,
toasted sunflower seeds

Spicy Roasted Beet & Butternut Squash Bisque
with fennel cream

ENTRÉE

Manitoulin Island Rainbow Trout Fillet in Puff Pastry
spinach & Shoal Lake wild rice stuffing,
VQA sauvignon blanc tarragon cream

Grilled Beef Tenderloin on Celery Root & Yukon Mashed Potatoes
pan-roasted purple shallots, pinot noir reduction

Herb Crusted Chicken Supreme
Brights’ havarti & Thornloe goat cheese stuffing,
St. David’s bell pepper sauce

DESSERT

Tiramisu Cheese Cake
Forty Creek Whisky caramel drizzle

Double Chocolate Mousse
sea buckthorn berry essence, white chocolate maple ganache

Niagara Peach & Raspberry Gelato
warm Jordan Cherry ice wine drizzle

Freshly Brewed Coffee, Decaffeinated Coffee or Tea

Prices are in Canadian funds & does not include applicable tax & service fees