



VALENTINE'S DAY

amuse bouche
oyster rockefeller

appetizer
beef carpaccio with arugula, shaved ontario artisan cheese,
balsamic glaze and caper berries

or

creamy lobster bisque
brandy crème fraîche

entrées
beef and lobster tower
beef tenderloin and half lobster tail
red wine demi-glace and béarnaise sauce
sautéed swiss chards, baby carrots, pommes macaire

or

pan-seared fillet of chilean sea bass with poached oyster and a light sorrel
beurre blanc, on a nest of tagliatelle, asparagus spears and cherry tomatoes

or

roasted stuffed butternut squash
7-grain rice, spinach, black beans, marinated tofu, feta cheese, pomegranate

sweet indulgence for two
tuxedo chocolate-covered strawberries
angel food cake with macerated berries and whipped cream
hand-rolled chocolate truffles

MENU AT \$95 PER PERSON, WITH AN 18% GRATUITY, & AN OPTIONAL \$40 WINE PAIRING PER PERSON.

