

Happy Valentine's Day Tuesday February 14th

Prawn & Chanterelle Mushroom Bisque

Or

Organic Baby Greens & Mache Salad
With Candy Striped Beet Vinaigrette,
Flamed Fairwinds Farm Goat Cheese



Oven Roasted Bone in Buffalo Rib Eye
With Chantilly Potato, Bee Pollen Broccolini Sauté,
Black Pansy Veal Reduction
(For 2 to share)

Or

Brome Lake Duck Duo
Duck Confit Ravioli with Cherry, Hazelnut and Sage Gremolata
Pan Seared Duck Breast With Quince Chutney
Red Wine Reduction

Or

Seared Diver Scallops
With Mascarpone Risotto, Vanilla Bean,
Saffron Sabayon & Crisp Prosciutto



Warm Hazelnut Truffle Cake, Frangelico Mascarpone, with
Champagne and Black Pepper poached Strawberries

Organic Coffee & Loose Leaf Tea

\$55 per person