

Valentine's Day 2018

I'm Yours..Be Mine

~To Begin~

Mushroom Truffle Broth

Mushroom and Goat's Cheese Raviolo and Spiced Cheese Straw

OR

Creamed Butternut Squash Soup

Carrot Muffin, Squash, Candied Walnut & Pumpkin Seeds

~To Follow~

Icewine Heirloom Beets

Ontario Mozzarella, Prosciutto, Pear, Organic Watercress, Beet Meringue
Cranberry and Lemon Thyme Crumble

OR

Ontario Mushroom Collection

Fresh Burrata Cheese, Icewine Onion Jam, Ontario Mushroom Collection
Homestead Farm Fried Duck Egg

~The Middle~

Atlantic Scallop

Sweet Potato and Mascarpone Ravioli, Crisp Sage
Smoked Bacon, Apple and Raisin Dressing

OR

Icewine Smoked Salmon

Pressed Icewine Salmon and Goat's Cheese Terrine
Pickled Cucumber, Lemon Curd

~Seasonal Wine and Fruit Popsicle~

~The Main~

Lamb from Ontario

Lamb Sirloin and Lamb Shank

White Bean Cassoulet, Merguez Sausage, Pecan Toffee Crust, Icewine Red Cabbage

OR

Cod Filet from Fogo Island

Parmesan Gnocchi, Cabbage, Leeks, Smoked Ham Hock, Parsley
Atlantic Shrimp, Mussels, Scallop Chowder

Canadian Artisan Cheese Selection

Walnut Toast, Honey Comb, Icewine Beet Jam

Supplement 15

~The End~

Meringue Swan

Icewine Strawberry Compote, Whipped Vanilla Cream, Walnut Crumble

OR

Triple Chocolate

Chocolate Fudge Brownie, Chocolate Mousse, Chocolate Cookie
Cranberry and Toasted Marshmallow

Special Dietary needs can be accommodated

\$95 5 course Tasting Menu

\$50 Trius Wine Pairings

\$65 Showcase Wine Pairings

\$60 Black Glass Blind Wine Pairings