INSPIRED MENU

February 14, 16 & 17

7-Course Feature Menu & Wine Pairing Includes sparkling wine toast & red rose

Roasted Beet Salad Raspberry, Candy Beets, Beet Compressed Apple, Beet Crisp, WH Buttermilk, Dill, Pickled Shallot

Chilled Poached Canadian Lobster Lemongrass Infused Coconut Cream, Passionfruit, Lime Leaf Dust, Dill, Fennel

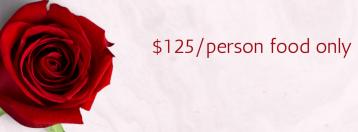
Braised Leeks Perigord Truffle Butter, Brown Butter Crumb, Pecan + Almond + Walnut

> Soup of Chanterelle Mushrooms Braised Veal, Veal Jus, Cognac Crema, Baguette Croute

Salmon Cafreal Banana Leaf, Mint, Cilantro, Red Cargo Rice, Appam

Australian Wagyu Striploin Braised Beef Cheek, Celeriac Fondant, Glazed Celery Baton, Cipollini Onion, Madeira Jus

Red Fruit Mille Feuille Lemon Curd, Chantilly, Mint + Chocolate Dipped Strawberry



\$125/person food only or \$210/person with wine pairing

(705) 769 - 3611 | fbmanager@windermerehouse.com www.windermerehouse.com | 2508 Windermere Rd FOR \$199 February 14, 16 & 17

Choice of Appetizer, Entree, and Dessert Includes one bottle of house red or white wine

Appetizer

Koginut Squash Soup, Squash Variations, Maple Espuma, Candied Pecans, Mint, Pickled Squash Foie Gras Torchon, Brioche, Johnstons Cranberry Gel, Acidulated Apple Puree Beet Salad, Crisp Quinoa, Woolwich Goats Cheese, Sunflower Seed, Lemon Miso Vinaigrette

Entree

 32-Hour Slow Braised Angus Beef Short Rib, Perigord Truffle Parsnip + Burbank Potato Mash, Garlic Sauteed Broccoli Rabe, Sauce Perigeaux Halibut, Hazelnut Crust, Potato Brandade, Blue + Yellow Oyster Mushrooms, Tarragon, Petit Peas, WH Buttermilk, Herb Oil
Tagliatelle La Forna, Egg Tagliatelle, Sundried Tomato, Marinated Artichokes, Olive Tapenade, Toasted Pine Nuts, Halloumi, Parmigiano Reggiano, Crispy Parsley

Dessert

Apple Cheesecake, Vanilla, Graham Crumb, Apple Compote, Granny Smith Apple Glaze White Chocolate Cranberry Mousse, Cranberry Gelee, White Chocolate Shell, White Chocolate Shortbread

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