

A decorative border of red roses and petals surrounds the text. A large rose is in the top left, and another is in the bottom left. Several petals are scattered around the central text area.

Valentine's 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 Croustade

Salmon Cafreal

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

Australian Wagyu Striploin

Braised Beef Cheek, Celery 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

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WH



Two Can Dine

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