

VALENTINE'S DAY

3-COURSE PRE-FIXE MENU

STARTERS

Yellow Beet Borscht, Beet Variations, Soused Beet, Maple Pickled Mustard
Seeds, Crème Fraîche, Nasturtium

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Smoked Salmon Carpaccio, Dill + Goat Cheese Espuma, Crispy Capers, Pickled
Shallots

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Roast Carrot Salad, Dukkha Spiced Carrots, Honey Pearls, Glazed Pecans,
Hummus, Arugula, Burnt Orange Segments, Olive Oil and Cara Cara Orange
Balsamic Dressing

MAINS

32-Hour Braised Ontario Beef Shortrib, Sauce Robert, Reblochon Whipped
Potato, Spring Asparagus, Herb Gremolata

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Lobster Risotto, Poached Nova Scotia Lobster, Saffron, Piave, Pickled Melon,
Champagne Bubbles, Manchego

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Vancouver Island Sablefish, Puffed Potato, Hericot Vert, Dill Beurre Monte,
Trout Caviar

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Maple Brined Smoked Chicken, Squash Soubise, Roasted Parsnip, Roasted
Brussels Sprout, Smoked Chicken Jus

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Burrata Gnudi, Herb Oil, Parm, Swiss Chard Pesto, Chestnut Mushroom

DESSERTS

Entremet Trio, Neapolitan, Layers and Variations of Chocolate, Strawberry, Vanilla

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Pineberry and Rose, Marinated Pineberries, Rose Veil, Strawberry Sable, Pineberry
Mascarpone, Rose Whipped Ganache, Strawberry and Rose Sorbet

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Chocolate and Cherry Deconstructed Tart, Cherry Gel, Chocolate Ganache, Cherry
Mousse, White Chocolate Glaze