

Valentine's 6 Course Tasting Menu

Amuse-Bouche

/ Welcome Course /

Grilled Octopus Salad

/ Heirloom Tomato Olive Relish / Roasted Red Pepper Coulis / Garlic Roasted Crostini /

Black Truffle Stuffed Sacchetti

/ Fresh Porcini / Cream Peas / Brown Butter Sage / White Wine Brandy Cream Sauce / Truffle /

Fresh Ontario Rabbit Ragout

/ Crisp Polenta / Zested Parmigiano / Sage Immersed Tomato Ragou /

Tarragon Roasted Cape Columbia Arctic Char

/ Seared Fennel Cake / Lemon Infused Zucchini Puree / Asparagus Ribbon /

Braised Lac-Brome Quebec Duck Leg

/ Savoury Crepe / Toasted Hazelnuts / Port Infused Blueberry Jus /

Dolce For Two

/ Chef Inspired Dessert Duo /

\$85 per person plus tax