



VALENTINE TASTING DINNER

CHEF • ANDREW DYMOND
SOUS CHEFS • STEVE MCCREADIE & JILL ST. AMOUR
PASTRY CHEF • KIM CUNNINGHAM

'Using the finest local and regional ingredients'

Amuse Bouche

Warm Triple Cream Brie

Organic Niagara Harvest Chutney & Sautéed Grapes
Cave Springs Riesling Dolomite, 2008

Hand Rolled Tortellini of Duck Confit

Cinnamon Cap Mushrooms, Leek & Lobster Knuckle Cream
Henry of Pelham Chardonnay Reserve, 2007

Pan Roasted Foie Gras

Cardamom & Quince Marmalade with Green Pepper Brioche
Chateau des Charmes Riesling Late Harvest, 2007

Passionfruit Sorbet

Slow Roasted Tenderloin of Bison

Truffled Parsnip & Kabocha Squash Puree, Candied Beetroot
Cabernet Franc Jus
Marynissen Estates Cabernet/Merlot 2006

Warm Molten Chocolate with Milk Chocolate Ice Cream & Raspberry Sabayon

Jackson Triggs Cabernet Franc Icewine 2006

Coffee or Tea

\$85 per person Tasting Dinner Menu only
\$140 per person including Wine Pairing

Price is subject to taxes and gratuities. Available in Escabeche Restaurant February 12, 13 & 14, 2010. Traditional a La Carte menu also available.