



VALENTINE TASTING DINNER

EXECUTIVE CHEF • CHRIS SMYTHE
SOUS CHEFS • ADAM RAPSEY & STEVE MCCREADIE

'Using the finest local and regional ingredients'

Amuse Bouche

Pan Seared Diver Scallops

Sturgeon Caviar, Lemon Pickled Chiogga Beets and
Chervil Scented Buerre Blanc

*Henry of Pelham Chardonnay Reserve 2009, Niagara (2ounce pour) and
Paul Zinck Pinot Blanc 2010, Alsace, France (2 ounce pour)*

Pan Roast Bison Tenderloin

Cabernet Poached Black Trumpet Mushrooms, Tender Leeks

Potato Gratin, Black Cherry Gastrique

*Château des Charmes Cabernet Franc 2009, Niagara (3 ounce pour) and
Ascheri Barbera D'Alba "Fontanelle" 2009, Piedmont, Italy (3 ounce pour)*

Silken Dark Chocolate Tart

Macerated Raspberries & Mascarpone Cream

Jackson Triggs Cabernet Franc Icewine 2007, Niagara (1 ounce pour)

Coffee or Tea

\$65 per person Table d'Hote Menu only

\$115 per person including Wine Pairing