

# VALENTINE'S TASTING DINNER

CHEF · ROBERTO FRACCHIONI

*'Using the finest local and regional ingredients'*

A la Carte Menu also available

## FIRST COURSE

Pancetta Wrapped Radicchio Hearts  
With balsamic glaze and fig puree

2008 J.L. Colombo, Vignier "La Violette", VdP D'Oc

## SECOND COURSE

Saffron Poached Scallop  
With sweet potato rosti, Icewine jelly and arugula cress

2006 Le Clos Jordanne Pinot Noir "Village Reserve", Niagara

## THIRD COURSE

Cider Braised Bacon  
With white bean cassoulet and stout jus

## SORBET

Frozen Pina Colada  
With candied orange zest

## MAIN COURSE

Bourbon Brined Duck Breast  
With brioche and duck confit stuffing, brussel sprout pedals and lemon rapini

2005 Tobia Rioja, Crianza, San Asensio

## DESSERT

Love Pavlova  
With warm cherries, mint pearls and stracciatella

2006 Inniskillin, Vidal Icewine, Niagara

Coffee, Tea and Decaf