



VALENTINES WEEK MENU

EXECUTIVE CHEF · JAMES BUDER
PASTY CHEF · ENRICO SCHULZE

FIRST COURSE

Atlantic Lobster Bisque

Smoked Salmon Roulade, Sea Urchin & Roasted Garlic Remoulade

or

Beef Tenderloin Tartare

Minced Shallots, Gherkins & Capers, Dijon Mustard, St Ann's Quail Egg, Grana Padano, Micro Green Salad Grainy Mustard Vinaigrette

SECOND COURSE

Deerfield Greens

Dried Cranberries, Toasted Walnuts, English Stilton cheese, Shaved Red Onions & Caramelized Pear Vinaigrette

or

Millcroft Caesar

Zesty Garlic Dressing, Hearts of Romaine, Golden Brioche Croutons, Smoked Bacon Lardons & Reggiano

INTERMEZZO

Pink Grapefruit Sorbet

ENTRÉE

Ontario Lamb Rack

Celeriac & Leek Gratin, Warm Bacon & Spinach Sauté, Braised Cipollini Onions, Rosemary Lie de Vin

or

Pave of Cured Salmon

Asparagus, Thunder Oak Gouda Risotto, Wilted Rustic Greens, Chardonnay Reduction, dressed Micro greens

DESSERT

Single Origin Chocolate Cremeux

Lotus Green Tea Sorbet, Raspberry~Passion Salsa

or

Truffled Goat Cheese

Butter Sable, Stout Ice Cream & Candied Fennel

\$80 per person

Price is subject to tax and gratuities. Available in Headwaters Restaurant from Saturday, February 11th through Saturday February 18th. (Traditional a la carte menu also available).