



VALENTINES DAY DINNER

EXECUTIVE CHEF MARK LONGSTER

'Your Choice of First, Second, Main Course and Dessert'

FIRST COURSE

Lobster Chowder

with Preserved Lemon and Tarragon Cream

SECOND COURSE

Fresh Shucked Raspberry Point Oysters

Served with Fresh Horseradish, Golden Frisee, Raspberry Mignonette

THIRD COURSE

Blood Orange Granita

FOURTH COURSE

Roasted Ontario Rack of Lamb

Maple Sweet Potato Purée, Minted Heirloom Tomato Salsa, Diablo Jus
Grainy Dijon and Lime Crust

DESSERT

PASTRY CHEF MATT PROCHOWNIK

Chocolate, Strawberry

Milk Chocolate Ganache, Strawberry Moscato Gelee, Grand Marnier Meringues,
Brownie Crisps, Macerated Strawberries

Coffee and Tea

\$78.00 per person

Price is subject to taxes and gratuity. A \$20.00 surcharge will be applied to upgrade from a dinner package. Available in the Cannery and Carriages from Thursday February 14th to Sunday February 17th 2019.