



Valentine's four course Menu 2022 \$120 per person plus tax and gratuity

Live Pianist/Singer 6:00 p.m. to 10:00

Due to 50 % capacity, tables are allocated for 2 hours

First sitting
4:00 p.m., 4:30 p.m. to 6:15 p.m. 6:45 p.m.
Second sitting
6:15 p.m., 6:45 p.m. to 8:30 to 9:00 p.m.
Third sitting
8:45 p.m., 9:15 p.m. to 11:00 p.m.

FIRST COURSE

Choice of
Formaggio or *Charcuterie*, with Accoutrements, Marinated Olives, and Crostini

SECOND COURSE

Zuppa Del Giorno
~
Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles
~
Ahi Tuna Tartar, Saffron Leek Fonduta, Pistachio, Truffle Aioli, Sweet Potato Chips, Sesame Vinaigrette
~
Ontario Burrata, Orange Pearls, Mint, Roasted Heirloom Beets, Beetroot Emulsion
~
Compressed and Shaved Apple, Feta Cheese, Candied Pecans, Honey, Apple Cider Vinaigrette

THIRD COURSE

Tomato Braised Beef Cheek Ragu, Wild Mushrooms, Sweet Potato & Ricotta Gnocchi, Fresh Basil
~
Roasted Pumpkin Ravioli, Gorgonzola, Balsamic Reduction, Brown Butter, Crispy Sage
~
Seared Rare Sesame Crusted Ahi Tuna, Honey Spiced Eggplant, Pineapple Chutney, Red Pepper Coulis
~
Branzino, Lemon Caper White Wine Sauce, Roasted Heirloom Beets, Salsa Verde
~
Braised Lamb Shank, Wild Mushroom Risotto
~
Woodfire Grilled 12oz Ribeye, Heirloom Carrots, Rapini, Sweet Potato Gratin, Mushroom Veal Jus

FOURTH COURSE

Tiramisu
~
Hazelnut Cannoli
~
Biscotti with Choc Covered Strawberries
~
Basil Lime Pannacotta