

Valentine's Day 2010

Saturday February 13th & Sunday February 14th, Pre-Fixe Menu \$50

Appetizer

Roasted Vine Ripened Tomato and Artisan Goat Cheese Salad
With a Petit Baby Green and Seedling Salad, Crispy Lotus Root Crisps,
Aged Balsamic Glaze, Winter White Truffle Drizzle

Or

Malpeque Oyster and "Henry of Pelham" Chardonnay Bisque
Served with a South of Spain Saffron Infused Leek Confit Crêpe

\$10

Entrée

Pan Seared Newfoundland Arctic Char
Served with a Cookstown Organic Beet and Thai Prawn Risotto,
Citrus Champagne and Chervil Froth

Or

Succulent Roasted North England Berkshire Pork Chop
Served with a Barigoule of Fresh Artichokes and Double Applewood Smoked
Bacon, Crispy Fingerling Potatoes, Lingonberry Reduction

Or

Porcini Mushroom and Fine Herb Crusted Alberta Beef Tenderloin
Served on a Sweet Yam and Yukon Gold Potato Galette,
Grilled Green and White Asparagus, Québec Foie Gras Jus

\$34

Dessert

Chocolate Extravaganza Buffet
Desserts to include a Belgium Chocolate Fountain with Fresh Berries and Fruit,
Chocolate Cakes, Tortes and more.

\$10