Valentines Day Chef’s Menu

Feburary 11th – 14th

Amuse Bouche

*(\*)N.V. "Fino Electrico" Bod. Toro Albala, Pedro Ximenez. Sherry, Spain*

*2oz*

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Wild Mushroom Consommé ($8)  
    Black truffle & Parmesan twist, green onions, enoki mushrooms

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Prosciutto & Fresh Mozzarella Salad ($13)

Sunny side quail egg, Boston Bibb lettuce, hazelnuts, walnut oil mustard vinaigrette

(\*)Fattoria La Monacesca, Verdicchio 2009

Italy, Marche, Matelica

*3oz*

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Lobster Ravioli ($15)

Tomato pasta, garlic béarnaise & chervil

*(\*)Stratus White, Sauvignon blanc, Chardonnay, Others 2006*

*VQA Niagara Peninsula*

*3oz*

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Creemore Springs Rib Eye Steak ($18)

Cauliflower dauphinoise potatoes, roast pearl onions, peppercorn sauce & rapini

(\*)Kooyong "Ferrous Single Vineyard Selection" 2006 Pinot Noir. Australia, Mornington Peninsula

3oz

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Peanut Butter Brûlée ($8)

PB & J white chocolate heart

(\*)Champagne Nicolas Feuillatte NV, France 3oz

Chef’s Menu $60

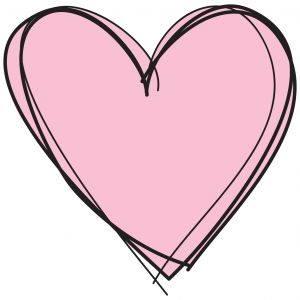
(\*)Suggested Wine Pairing  $55.00

Please advise the staff should you have food restrictions

We support a healthy, ethical, sustainable, local food culture.

Bryan Burke – Executive Chef,   
Adam Dolley - Sous Chef

Saturday, Feburary 12th, 2011



**Yukon Gold Fries 5**

Homemade ketchup, lemon mayo & spiced aioli

*Ferre I Catasus Brut, Xarel-lo, Macabeu, Parellada*

*Spain, Cataluña 7.75 (3oz) ~ 15.00 (6oz)*

**Grilled Rosemary Flat Bread 7**

Garlic tatziki & red onion

*2009 Malivoire « Ladybug » Rosé*

Cab. Franc, Gamay, P. Noir 6.00 (3oz) ~ 11.50 (6oz)

**Braised Beef Cheek Poutine 9**

Blue cheese & green onions

2004 Sara Soto  
Tempranillo 8.50 (3oz) ~ 19.50 (6oz)

**Smoked Duck & Spinach Salad 9**

Goat cheese, candied walnuts & balsamic vinaigrette

*2009 Laudo Bodegas Ondalan*

Tempranillo 6.75 (3oz) ~ 13.00 (6oz)

**Church St Chicken Wings 9**

Sweet chili sauce**,** carrot & sherry slaw

2008 Domaine Gardiés "Les Glaciaires"  
Maccabeu, Viura 8.50 (3oz) ~ 16.50 (6oz)

**Seafood Mac n’ Cheese 13**

Shrimp, calamari, mussels & cheddar bisque sauce

2009 Clos des Briords Muscadet de Sevre et Maine sur lies   
Melon de Bourgogne 6.75(3oz) ~ 13.50 (6oz)

**Organic Beet Risotto 11**

Caramelized walnuts, wild arugula & Monforte goat cheese

2009 Dom. De la Villaudiere, Sancerre

Sauvignon Blanc 8.10(3oz) ~ 16.00 (6oz)

**Pistachio & Brie Stuffed Pork Loin 13**

Celeriac crushed potatoes, peppers & oven dried apples

2004 Colori d’Inverno  
Frappato, Nero d’Avola 8.25 (3oz) ~ 16.25 (6oz)

**Seared Wild Salmon 14**

Grilled radicchio, mustard leeks, olives & sun dried tomato

N.V. Nicolas Feuillate Brut "Reserve Particuliere"  
P. Noir, P. Meunier, Chard 13.00 (3oz) ~ 25.00 (6oz)

**Qualicum Bay Scallops 14**

Savoy cabbage, radishes & confit tomatoes

*2007 Kuhling - Gillot "Nierstein Olberg"  
Riesling 17.75 (3oz) ~ 35.00 (6oz)*

**Artisanal Canadian Cheese Platter 16**

Cloth-bound Cheddar, Light Hall Tomme, Tuscano,

La Sauvagine and Bleu Benedictin

Wine Pairing:1oz of 5 Wines 16.00

**Vanila Poached Pear 7**

Granola crumble

2005 Weinbau Zahel "Rosengartl"

Vienna, Austria 7.50 (1oz) ~ 15.00 (2oz)

**Rum Raisin Bread & Butter Pudding 7**

Crème anglaise & Niagara apricots

2005 Lammershoek

Pinotage 4.50 (1oz) ~ 9.00 (2oz)