

Valentine's Day Menu

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Choice of Three:

Fresh Oysters
Butterfish Sashimi & Sea Vegetables
Devilled Egg & Snow Crab
Coquilles St Jacques
Endive Caesar
Escargot in Phyllo
French Onion Soup Dumplings

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Northern Divine Caviar
\$75 Supplement
.....

Corn Fed Brick Chicken
With Fondant Root Vegetables
Pan Roasted Arctic Char
With Beet Marmalade, Parsnip & Endives
Pappardelle & Wild Mushrooms
With Grey Owl & Roast Walnuts

For Two

Pot au Feu
Braised Beef, Potatoes, Carrot & Turnip
Dry Aged Enright Cattle Co. Ribeye 20z
With Fondant Winter Roots and Pomme Puree *\$45 Supplement*

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Cheese and Crackers
\$18 Supplement
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Chocolate Molten Cake
Tarte Tatin & Ice Cream
Lemon Tart & Raspberries

*3 Courses for \$45
With Wine Pairings \$75 or \$100*

Fresh Oysters on Half Shell

\$20 (Half Dozen)

Cascumpec - Prince Edward Island

Saint-Simon - New Brunswick

Colville Bay - Prince Edward Island

Northern Divine Caviar

\$75

Charcuterie

\$12 (Single) / \$28 (Platter)

Coppa

Bresaola

Jambon de Bayonne

Jesus Salami

Chorizo

Selection of Fine Cheeses

\$8

Bouq Emissaire - Goat - Québec

Douanier - Cow - Québec

Chevrino - Goat - Québec

Farmstead Gold Gouda - Cow - Ontario

Tomme de Montagne - Cow - France

Comté - Cow - France

Ossau Iraty - Sheep - France

Chateau de Bourgogne - Cow - France

Roquefort - Sheep - France