

Valentine's Day 2019 \$50

Appetizers

Candied Salmon

In house cured with maple syrup & dill, served with chive sour cream & pommes soufflé with heritage greens & citrus oil

Or

Caesar Salad

Crisp romaine lettuce & purple kale tossed with confit bacon & Asiago cheese in our signature Caesar dressing and topped with an Asiago crisp

Or

Cream of Cauliflower & Broccoli

Slowly cooked in vegetable stock & double cream and finished with fresh herbs & goats' cheese

Entrees

Veal Marsala

Traditional cutlets of veal, breaded & pan fried with sautéed onions, mushrooms & peppers in a marsala pan sauce, accompanied with a herbed rosti potato

Or

Manitoulin Lake Trout

Served with lavender shrimp on creamy roasted garlic polenta & blueberry beurre blanc

Or

Risotto of Cornish Hen

Plumped cherries, confit mushrooms & roasted vegetables simmered in hen stock with arborio rice, & finished with smoked cheddar

Or

Tagliatelle of Vegetables

Chef's selection of in house veggies sautéed with your choice of either pesto, alfredo, or rose sauce

Desserts

Red Velvet Cheesecake

Crème Brûlée

Feature Sorbet