



VALENTINE'S
day to love

\$75 per person

Please choose one appetizer, soup or salad
and one entrée per person.

appetizers

FRITTO MISTO

shrimp, calamari, cauliflower, polenta, fried golden,
lemon dipping sauce.

RISOTTO BALLS

mushrooms risotto, parmesan, mozzarella, fried, wood
oven tomato sauce.

TUNA TATAKI

crispy sticky rice, wasabi-edamame mayo, tamari sauce,
spicy bean sprouts.

ESCARGOT

crimini mushrooms, gouda cheese, garlic bread crumbs,
classic escargot butter.

CRAB CAKES

red crab meat, old bay seasoning, pan fried,
chipotle-sundried tomato aioli.

PIZZETTA

olive oil, mozzarella, Italian ham, arugula, roasted figs,
grape molasses.

salad/soup

TOMATO AVOCADO SALAD

cucumbers, bell peppers, cherry tomatoes, feta, honey
dijon vinaigrette.

CAESAR SALAD

flatbread croutons, crisp pancetta, romaine and
shaved parmesan.

POTATO LEEK SOUP

golden potatoes, fennel and celery seed.

entrées

PORCINI FILET

certified angus beef®, bacon wrapped and grilled. served
with yukon gold whipped potato, roasted mushrooms and
braised onion jus.

LOBSTER RAVIOLI

ricotta, marscapone, lobster filling, tomato tarragon sauce
with shrimp.

PIRI PIRI CHICKEN

boneless half chicken, wood roasted, piri sauce, charred
peppers, shoestring frites.

SHORT RIB

braised beef short rib, parsnip whipped potatoes,
pancetta brussel sprouts.

DUCK BREAST

korean red pepper bbq sauce, squash cake, sesame
cucumber peanut salad.

MAPLE SALMON

wood oven roasted, ontario maple syrup, hoisin, sesame
snap peas, cashew studded coconut basmati rice.

dessert

DESSERT FOR TWO

sharing platter of butterscotch budino, chocolate truffles,
strawberries, blueberry cheesecake gelato, chocolate
terrine with sponge toffee.