



Valentine's Day Menu



Prix Fixe Menu | \$49 per person with suggested wine pairings * (choose one from each course)

Soup or Salad

Lobster Bisque or Trio of goat cheese and beet salad | On a bed of baby argula

* *Henry of Pelham, Catherine Cuvee Rose Brut*

Entrée

Lobster and Shrimp Fettuccine Asiago | Sautéed lobster and shrimp with asiago cheese rose sauce

* *Karlo Estates - Chardonnay*

Maple glazed Salmon | Served over tomatoes stuffed with a creamy pesto risotto and topped with a citrus cranberry sauce

* *Vineland Estates - Chardonnay*

8 oz. Ontario Steak | Loin of Wellington County Steak grilled to perfection with a Port wine wild mushroom sauce

* *Organized Pinot Gris*

* *Tawse, Cabernet-Merlot*

Dessert

Chocolate Mousse Kiss | topped with strawberry and seasonal fruits

* *Henry of Pelham, Ice Wine*

Red Velvet Cheesecake | served with a raspberry and blueberry sauce

* *Henry of Pelham, Ice Wine*

* *For parties larger than 6 a 18% gratuity will be applied .*