



VALENTINE'S DAY
FEBRUARY 14, 2013

First seating: 3 course menu \$55 plus tax and gratuity.
Seatings are 2 hours beginning at either 5, 5:30, 5:45 or
6pm.

Second seating: 5 course menu \$75 plus tax and gratuity.
Seatings begin at either 7, 7:30, 7:45 or 8pm.

Please inquire at 587-352-0964 for reservations. On-line
requests will be confirmed via telephone to ensure each
guest has a verbal confirmation of their reservation.

Thank you and we hope to see you on February 14.



VALENTINE'S DAY

FIRST COURSE

Grilled quail, squash purée,
chestnut brown butter

MAIN COURSE

Seared scallop and grilled pork belly,
crispy potato,
quince gastrique

OR

Duck confit, bacon, lentils,
stewed sour cherries

DESSERT

Chocolate terrine, salted caramel sauce,
almond brittle
OR
Lemon meringue tart



VALENTINE'S DAY

FIRST COURSE

Celery root and apple soup, crab dumpling

SECOND COURSE

Beet and arugula salad, blood orange, pumpkin seeds,
goat cheese dressing

THIRD COURSE

Grilled quail, squash purée,
chestnut brown butter

FOURTH COURSE

Seared scallop and grilled pork belly,
crispy potato,
quince gastrique

OR

Duck confit, bacon, lentils,
stewed sour cherries

FIFTH COURSE

Chocolate terrine, salted caramel sauce,
almond brittle
OR

Lemon meringue tart
