



VALENTINE'S DAY menu

\$65 per person*

APPETIZERS

Choose 1

Wood Fire Artisan Breads

A variety of artisan breads accompanied with spreads and dips

Muskoka Green Salad

Locally grown mixed baby green and micro greens tossed with spiced roasted walnuts and pistachios, Bala cranberries, Roquefort cheese, drizzled with aged white balsamic vinaigrette

Digbay Jumbo Scallops

Hand picked jumbo sea scallops, from Digbay, Nova Scotia seared and served with charred mango pineapple salsa

Wild Mushroom Bisque

With grilled wild mushrooms and white truffle Chantilly

MAINS

Choose 1 | Served with potatoes & seasonal vegetables

Pheasant Suprême

Filled with spinach, arugula and 5-year-old white cheddar cheese, herb crusted, roasted, finished with Marsala Jus

Manhattan Tenderloin

Angus beef striploin Manhattan style grilled and served with Cabernet Sauvignon jus

Salmon

Atlantic salmon roasted over a cedar plank with a Mediterranean salsa

Agnolotti

Filled fresh with roasted butternut squash, tossed with a rustic charred tomato sauce and Reggiano cheese

DESSERT

Choose 1

Crème Brûlée

Mike's crème brûlée made with pure Madagascar vanilla and raw sugar

Ice Cream

French Vanilla, Strawberry and Chocolate

Dark Chocolate Mousse

Made with a mixture of Callebaut chocolates

*Please notify your server of any allergies. Taxes and gratuities are in addition.
An automatic gratuity of 18% will be added to parties of 8 or more.