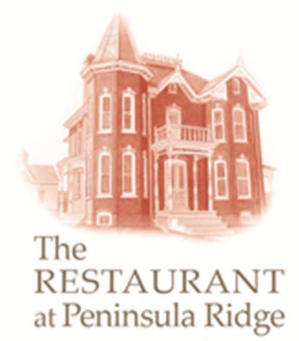


# Valentine's Dinner

## Saturday February 14th, 2026

*Wine Pairing Option Comes with a Tiny Bubbles Toast to Start*

### *Iberian Roasted Pepper Soup*

*Topped with Chorizo Bits, Garlic Crisps, Manchego*
*Wine Pairing Option: 2023 Semi-Dry Riesling*

*or*

### *Celtic Beet Salad*

*Mixed Roasted Beets, Baby Greens, Candied Walnut, Glengarry Celtic Blue Cheese,*
*Prosciutto, Sherry and Local Tubby Bee Honey Vinaigrette*
*Wine Pairing Option: 2023 Inox Unoaked Chardonnay*

*or*

### *Canadian Sea Scallops*

*Pan Seared Nova Scotian Scallops, Celeriac Fondant, Beurre Blanc,*
*Parsley Oil, Green Apple Mignonette, Crispy Shallots*
*Wine Pairing Option: 2025 Sauvignon Blanc*

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### *Filet Mignon*

*AAA Wellington County Tenderloin wrapped in Applewood Smoked Bacon, Chimichurri,*
*Grilled Corn and Brown Butter Purée, Syrah Demi-Glace, Garlic Rosemary Roasted Potatoes*
*Wine Pairing Option: 2020 Beal Vineyard Reserve Cabernet Sauvignon*

*or*

### *Herb Crusted Cod*

*Fresh Herb and Panko Crust, Atlantic Cod, Lemon Caper Tapenade,*
*Charred Tomato Emulsion, Baked Lemon Garlic Rice*
*Wine Pairing Option: 2024 Reserve Fumé Sauvignon Blanc*

*or*

### *Rosé Glazed Cornish Hen*

*Sous-Vide Cornish Hen, Cherry Cabernet Rosé Glaze, Caramelized Shallot Pan Jus,*
*Creamy Carrot Purée, Garlic Rosemary Roasted Potatoes*
*Wine Pairing Option: 2022 Beal Vineyard Reserve Chardonnay*

*or*

### *Mushroom and Parsnip Risotto*

*Wild Mushroom Stock, Maple Roasted Parsnips, Garlic Sautéed Mushrooms,*
*Creamed Winter Greens, Tarragon Oil, Parmigiano Reggiano*
*Wine Pairing Option: 2019 McNally Vineyard Pinot Noir*

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### *Chocolate Strawberry Tiramisu*

*Ratafia and Espresso-Soaked Sponge Cake, Strawberry Whipped Mascarpone, Fresh Strawberries,*
*Chocolate Covered Strawberries, Chocolate Drizzle*
*Wine Pairing Option: 2023 Beal Vineyard Cabernet Sauvignon Icewine*

*Prix-Fixe Menu $120 per person plus taxes and gratuity* *Wine Pairing $45 per person plus taxes and gratuity*

***Executive Chef Matt McDowell***