



Chef's "Trust Me" Tasting Menu

As the name suggests, five courses at their best created by our Executive Chef David Grascoeur. To compliment each course, Food and Beverage Manager David Verolin will be pleased to offer you the perfect wine pairing from one of the world's finest wine regions.

"Trust Me" Dinner without our Wine Selection	\$65
"Trust Me" Dinner with our Wine Selection	\$95

Join us for these upcoming events!

Valentine's Dinner and Dance \$70.

Saturday, February 11th and Tuesday, February 14th

Reservations from 5:30 p.m.- Live Entertainment provided by;
February 11th Roger Cortina and February 14th Chris Osborne

Let us be the setting for your romantic evening

Menu

Truffle Cream of Asparagus

Choice of:

Mesclun greens with black mission figs and Chabichou Du Poitou goat cheese
in a port wine vinaigrette

Baby Arugula with garlic grilled shrimp and fresh pineapple salsa

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Lobster ravioli in a fennel cream sauce

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Choice of:

Seared Duck magret and leg confit with a griotte sherry sauce

Almond and coriander crusted halibut in a honey ginger reduction

Grilled Tenderloin with a cognac and Violette mustard demi glaze

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Dazzling Chocolate buffet

Taste of Brittany

Saturday, February 26th - Arrival 6:00p.m. Dinner 7:00p.m.

David Grascoeur, a Brittany (France) native, trained in some of the best hotels and restaurants, George Blanc three star Michelin guide and Le Domaine d'auriac in France will be cooking up his favourite recipes from Brittany for your dining pleasure.

Menu \$55.

Dungeness crab millefeuille layered with buckwheat crepe

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Lobster a l'armoricaine

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Stuffed porc tenderloin A La Rennaise

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Gateau Breton with honey frozen yogurt



Starters

Soup of the Moment 8

Composted with the bounty of Ontario

French Onion Soup 9

Caramelized onion soup scented with brandy, port and wine and served au gratin with gruyere cheese

Caesar Salad 8

Crisp Romaine greens with double smoked bacon, croutons, house made Caesar dressing and topped with fresh pecorino cheese.

Winter Root Vegetables and Chevre Salad 9

Maple and sage roasted vegetables with Mesclun greens and a warm goat cheese crouton in a pumpkin seed vinaigrette

Jumbo Shrimp Salad 11

Baby arugula with pink grapefruit segment and crushed praline with grilled jumbo shrimp and tarragon citrus vinaigrette.

Orchard Mussels 14

Steamed mussels with fresh apple, fennel shavings, and shallots in a cider broth.

Escargot 12

Flambéed in Pernod with French shallots and garlic in a crisp puff pastry vol-au-vent.

Beef Tips 15

Sautéed tenderloin tips with pleurotte mushroom and blue cheese.

Dry Scallop 14

Seared scallop with a black tea and orange marmalade, Belgium endive and double smoked bacon lardons



Mains

Mediterranean Chicken Suprême 24

Grilled chicken breast with zucchini, peppers, sundried tomatoes, kalamata olives and roasted garlic finished with Feta cheese on mash potato.

Pan Seared Halibut 32

Halibut filet served with white navy bean, asparagus, shiitake in a lemon confit scented broth.

Lake Erie Pickerel 26

Lemon thyme and almond encrusted Pickerel filet with creamy risotto, French beans and an Amaretto cream sauce.

Beef Tenderloin 32

Grilled Tenderloin with caramelized cippolini onions and amber ale reduction with a sour cream and chive croquette and seasonal vegetables.

Hoisin glaze Duck 26

Seared Magret and duck leg confit with our Hoisin glaze and served with quinoa vegetable brunoise and bok choy

Peppercorn and Coffee Salmon 26

Three peppercorn and coffee encrusted salmon filet with a potato roast, asparagus, candy stripe baby beets and a lemon beurre blanc.

Bison Medallions 39

Bison tenderloin medallions with brandied griotte cherries and finger ling potatoes and French beans

Smoked trout carbonara 23

Bucatini pasta with Georgian Bay smoked trout in a decadent cream sauce

Rack of Lamb 36

Garlic, mint and anchovy pesto encrusted lamb with a grainy mustard, red wine jus. Potato galette and seasonal vegetables.