

# WILDCRAFT *Valentine's* MENU



## *Appetizers*

### **Leek & Celery Root Velouté**

Brown Butter/ Smoked Salmon Roe \$5.95

*Goin' Steady:* Fleur Pinot Noir Rose, USA \$10.25/glass

*Causin' Sparks:* Batasiolo Moscat d'Asti, Italy \$8/glass

### **Wild Mushroom Terrine**

Truffle Foam/ Mache/ Parmesan \$12.95

*Goin' Steady:* Castle Rock Chardonnay, USA \$9.75/glass

*Causin' Sparks:* Nino Franco Prosecco, Italy \$9.25/glass

## *Main Course*

### **Sous-vide Venison Loin**

Preserved Orange & Apple Relish/ Parsnip Purée/ Glazed Heirloom Carrots/ Potato Boulangère/ Juniper Port reduction \$32.95

*Goin' Steady:* Yosemite View Cabernet Sauvignon, USA \$10.50/glass

*Causin' Sparks:* Archangel Brut Rose, Ontario \$12/glass

### **Pan Seared Ontario Trout**

Hand Cut Tagliatelle/ Confit Cherry Tomatoes/ Lemon Mascarpone Cream/ Crispy Basil \$20.95

*Goin' Steady:* Wild Ass White, Ontario \$10.25/glass

*Causin' Sparks:* Pares Balta Cava, Spain \$7.25/glass

## *Dessert*

### **Passionfruit Shagadelic Cake**

Vanilla Bean Sponge/ Passionfruit Curd/ Coconut Buttercream/ Roasted Beet Oil / \$7.95

*Cocktail:* Mon Cherie \$6.75

*Causin' Chills and Sparks:* Peller Estate Sparkling Ice Wine, Ontario \$12/glass

EXECUTIVE CHEF Michael Hodgson

Chef de Cuisine Shea Robinson

Executive Pastry Chef Tara Jacobsen



# Happy Valentine's Day!

## THE APPETIZERS

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**ROASTED BEET PUREE** with crème fraîche, golden beet chips and fresh dill 6.25

409

**CRISPY PORK BELLY AND SEARED SCALLOP** tomato broth, confit grape tomatoes, stewed leeks, candied lemons, béarnaise sauce 12.95

206

**BABY SPINACH SALAD** toasted walnuts, spiked strawberries, roasted figs, goat cheese fritters, shaved red onions, champagne vinaigrette 8.95

101

## THE ENTREES

**DUO OF DUCK** seared duck breast, sour cherry whiskey sauce, roasted root vegetables, crispy confit duck leg, plum mustard, charred scallion and brown butter mashed potatoes 27.95

629

**SEARED TUNA** coriander and fennel crusted, smoked carrot purée, tobiko, maple soy reduction, tempura rice cakes, braised bok choy 28.95

622

## THE DESSERT

**GOLDEN PAVLOVA** with strawberry, kiwi, mango and berries marinated in cassis with pomegranate sauce, strawberry kiwi sorbet and chocolate curls 7.95

801

**EXECUTIVE CHEF** Michael Hodgson

**CHEF DE CUISINE** Brian McCourt

**EXECUTIVE PASTRY CHEF** Tara Jacobsen



# Valentine's Menu

## Mon Cherie

### MEAD INSPIRED DRINKS FOR ROMANCE

#### MON CHERIE-TINI 2oz

Mon Cherie mead, vanilla vodka, cherry brandy and cherry bitters with a twist of lemon  
\$8.50

#### GRAND CHERIE 1.5oz

Mon Cherie mead, Grand Marnier, cognac muddled with sugar cubes and orange  
\$6.75

## Appetizers

#### LOBSTER BLINIS

vanilla buttered blue crab, sweet gem lettuce, orange cognac vinaigrette, sweet pepper coulis  
\$13.95

#### APPLE CHESTNUT TARTE

savoury brown butter apple and chestnut pecorino, thyme, sweet potato emulsion  
\$9.95

## Entrees

#### SURF N' TURF

grilled 6oz. Wellington tenderloin, fennel and thyme, 4oz. butter poached lobster tail, roasted garlic yukon gold mashed potatoes, chef's vegetables  
\$39.95

#### PORCINI BUTTER SEARED SABLEFISH

black and white bean cassoulet, wilted pan greens, pickled cherries, corn and sweet pea purées  
\$29.95

#### PORTOBELLO

balsamic marinated portobello, napa cabbage, roasted garlic wrapped in fresh rice noodle, lemon grass ginger beurre blanc  
\$19.95

## Dessert

#### LINDT CHOCOLATE FONDUE

dark chocolate ganache, served with a selection of handmade sweets and fresh fruit for dipping  
\$8.95

#### FONDUE TO SHARE \$15.50

#### VANILLA BEAN PASSION

fruit panna cotta fresh strawberry salad, black plum coulis, champagne sorbet  
\$8.95



*del Dente*

ITALIAN MEDITERRANEAN DINING

*Valentine's  
Menu. 2012*

*Antipasti*

**CHEESE FONDUE FOR TWO**

MIXED VEGETABLES, FRUIT, AND  
CROSTINIS WITH SERENISSIMA PINOT  
GRIGIO AND PROVOLONE BÉCHAMEL

14.95

**LOBSTER SPANAKOPITA**

BABY SPINACH, FETA, LOBSTER, FRESH  
DILL, PHYLLO PASTRY, ROASTED RED  
PEPPER COULIS 11.95

*Mon Cherie*

**MON CHERIE-TINI 2OZ**

MON CHERIE MEAD, VANILLA  
VODKA, CHERRY BRANDY AND  
CHERRY BITTERS WITH A TWIST  
OF LEMON \$8.50

**CHOCOLATE CHERIE**

**1.5OZ**

MON CHERIE MEAD, DOUBLE  
CHOCOLATE VODKA, CHAMBORD \$6.75

*Entrée*

**SURF N' TURF**

6OZ AAA BEEF TENDERLOIN, BUTTER POACHED ASPARAGUS, BRIE CHEESE  
MASHED POTATOES, KING CRAB LEGS, LOBSTER VANILLA CREAM 34.95

**LEMON-ROASTED HALF CHICKEN**

CAST IRON ROASTED CHICKEN, CHERRY TOMATO, CAPER BERRY & OLIVE  
CAPONATA, TOASTED PINE NUTS, ROASTED CHICKEN JUS 22.95

**GRILLED SWORDFISH**

SHAVED FENNEL & WATERCRESS, CITRUS RELISH 26.95

*Dolce*

**HAND-MADE CHOCOLATE RAVIOLI**

MARSCAPONE & LEMON FILLING, CHESTNUT CREAM 7.95

DAN McCOWAN - CHEF DE CUISINE | BRANDON TOTH- SOUS CHEF | PHILIP CHRISTIE- SOUS CHEF