

valentine's day

features

STARTERS

Oysters

East Coast oysters "malpaque, raspberry point, pickle point & lucky lime" / shallot & sherry mignonette
chili & champagne mignonette / fresh horseradish / lemon wedge
\$3.50/pc

Seafood Tower *to share*

East Coast oysters (4pcs) / cabin shrimp cocktail (4pcs) / seared tuna / marinated grilled & chilled crab legs
seafood salad / lobster crostini / house made mignonettes / lemon wedge / fresh horseradish / gnocco fritto
\$57

PASTA

Ravioli

Muscovy duck & squash filling / cure tomato / toasted chestnut / pan sauce / winter truffle / pecorino
app \$19 entrée \$25

ENTRÉE

Porterhouse *to share*

grilled Ontario beef steak / braised short rib / celery root crema / cipollini onions
garlic rapini / cellared root vegetable / pink peppercorn jus
\$85

Red Snapper

smoked & prosciutto wrapped / crab & beet risotto / wilted winter greens / caper & dill sauce
\$38

DESSERT

Trio Plate *to share*

budino shot, petite berry cheesecake, chocolate truffles
\$12

SHARE PLATES

Warm Olives toasted marcona almonds, Estate olive oil	\$9
Arancini (4pcs) shrimp & nduja, herb crème fraîche	\$12
Grilled Mortadella mushrooms, black truffles, pecorino	\$14
Gnocco Fritto pancetta, reggiano	\$7
Grilled Focaccia anchovies, olive oil	\$6

STARTERS

Caldo Verde Soup house chorizo, parsnip chips, reggiano	\$12
East Coast Scallop double smoked bacon, salsa verde	\$16
Prosciutto Ontario buffalo mozzarella, compressed melon	\$19
Butter Blend Salad raw shaved root vegetable, aged balsamic vinaigrette	\$14
Chicory Salad cure tomato, shaved radish, pickled onion, pomegranate, Estate gamay vinaigrette	\$15
Tuscan Kale buttermilk dressing, brioche crouton, saba, reggiano	\$16

HAND-MADE PASTA & RISOTTO

Seafood Linguine mussels, shrimp, bay scallops, octopus, tomato sauce	small \$23 / large \$28
Spaghettini Ontario buffalo mozzarella, basil	small \$18 / large \$21
Ricotta Gnocchi squash crema, root vegetables, spinach, reggiano	small \$19 / large \$23
Risotto braised Ontario wild boar, mushrooms, confit tomatoes (please allow 15 min)	small \$21 / large \$25

ENTRÉES

Vegetarian Plate 5 tastes from the kitchen made daily	\$24
Willowgrove Pork Loin cabbage slaw, squash polenta, braised swiss chard, apple compote, mustard jus	\$35
Georgian Bay White Fish charred tomato & octopus risotto, sautéed spinach	\$38
Wellington County Beef Tenderloin sunchoke crema, mushroom & farro ragout, wilted greens, onion rings, port jus	\$43
Chicken Roasted kabocha squash stuffing, pomme purée, collard greens formentino, parsnip, sage jus	\$37
Alberta Lamb Rack caramelized onion & potato roasti, rapini, roasted carrots, garlic jus	\$49