



Latin Valentine's Menu

Inspired by Latin American flavours to spice up your evening. Think global. Eat local.

TO START

Carbonada Criolla

Argentinian Beef Stew

Shaved corned beef, dried fruit, cilantro cress

12

Organic Black Bean Blood Orange Salad

Jicama, valentine radish, lime oil

13

Elk Empanada

Coco crème fraiche, smoked tomato, jalapeño coulis

15

Grilled East Coast Diver Scallops

Tequila infused Niagara apple, sweet corn purée

15

Red Fife Pupusa

Salvadoran cheese-stuffed patty

Sheep queso fresco, red cabbage curtido

14

MAINS

Corn Flour Crusted Lake Pickerel

Red quinoa, charred scallion, roast corn milk

25

Guyanese White Pudding

Vegetarian herbed rice sausage

Kidney bean Serrano chili mash, sour cherry pickle

20

Smoked Mennonite Chicken Mole

Black sesame rice, chipotle green beans, 90% cocoa

26

Wellington County Flank Steak

Cumin boniato purée, pear carrot slaw, chimichurri

26

Seafood Platter for Two

Whole lobster, mussels, baked oysters, clams

Tequila butter sauce, Acadian caviar sour cream, Cava citrus mignonette, flatbreads

65

THE FINALE

Canadian Cheese Plate

Artisanal crafted cheeses & accompaniments

15

Ewenity Sheep Milk Cheese Cake & Churros

Valhrona chocolate and ancho chili sauce, drunken fruit salsa

12



Latin Valentine's Tasting Menu

Four Courses \$69 per person

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Shaved corned beef, dried fruit, cilantro cress

Organic Black Bean Blood Orange Salad

Jicama, valentine radish, lime oil

SECOND

Elk Empanada

Coco crème fraiche, smoked tomato, jalapeño coulis

Grilled East Coast Diver Scallops

Tequila infused Niagara apple, sweet corn purée

Red Fife Pupusa

Salvadoran cheese-stuffed patty

Sheep queso fresco, red cabbage curtido

THIRD

Corn Flour Crusted Lake Pickerel

Red quinoa, charred scallion, roast corn milk

Guyanese White Pudding

Vegetarian herbed rice sausage

Kidney bean Serrano chili mash, sour cherry pickle

Smoked Mennonite Chicken Mole

Black sesame rice, chipotle green beans, 90% cocoa

Wellington County Flank Steak

Cumin boniato purée, pear carrot slaw, chimichurri

Seafood Platter for Two

Whole lobster, mussels, baked oysters, clams

Tequila butter sauce, Acadian caviar sour cream, Cava citrus mignonette, flatbreads

(\$10 supplement per couple)

FOURTH

Canadian Cheese Plate

Artisanal crafted cheeses & accompaniments

Ewenity Sheep Milk Cheese Cake & Churros

Valhrona chocolate and ancho chili sauce, drunken fruit salsa