

*Happy Valentines Day*



*Amuse Bouche*

*South Shore Oysters on the half shell, bloody Mary fizz*



*Butter Poached Lobster with Foie Gras Mousse*

*Creamy lobster tail and foie gras mousse from Ratinaud Cuisine*



*Strawberry and Cracked Peppercorn Ice*



*Oultons Farm Beef Tenderloin and Scallop*

*Seared beef tenderloin with grilled scallop, roasted garlic mash potato, steamed Noggins vegetables, and red wine demi glace sauce*



*Intimate Dessert*

*Flourless Chocolate Espresso Cake*

*Rich and decadent chocolate cake with crème Anglaise, and cranberry coulis*

Or

*Chocolate Fondue*

*As an alternative dessert choice tonight, why not retire to your room where we will deliver chocolate fondue for two.*

**\$99.00 for two**

Price does not include hst or gratuity