

THE HEARTHSIDE ROOM @ ELMHIRST'S RESORT

Date Night!

STARTERS

Your choice of:

Wild Leek and Roasted Yukon Gold Potato Soup
Garlic Crostini, Shaved Braesola, Nasturtium Flowers
Falls Vineyard Riesling 2016, 2027 Cellars, VQA Vinemount Ridge

Beet Salad
Roasted Striped and Yellow Beets, Pistachio Vinaigrette, Spinach
Rose 2016, Wild Ass Wines VQA Niarara Peninsula

MAIN COURSE

Your choice of:

Organic Chicken Breast
Herb Spätzle, Radicchio, Fried Red Tomato, Olive Demi-Glace
Chardonnay 2012, Flat Rock Cellars, VQA Twenty Mile Bench

Rainbow Trout
Carmelized Onion Puree, Marinated Beets, Charred Leeks, Yellow Zucchini, Lemon Beurre Blanc
Falls Vineyard Riesling, 2027 Cellars, VQA Vinemount Ridge

Elmhirst's Own Dry Aged Striploin
Potato Robouchon, Green Beans, Crispy Kale, Duck Jus
Cabernet Franc 2013, Southbrook Vineyards, VQA Niagara Peninsula



DESSERT

Apple Crumble with Maple Walnut Ice Cream
Served with Coffee or Tea

\$70 PER COUPLE, \$100 PER COUPLE WITH OPTIONAL WINE PAIRINGS (HST AND GRATUITIES ADDITIONAL)
BY LEAD CHEF SETH LABONTE