



# VALENTINE'S DAY

Available February 10-18



## CHOICE OF STARTER

Butternut Squash Ravioli  
with brown butter cream

Salad of Roasted Beets  
with grapefruit and goat cheese with berry balsamic vinegar

House Made Terrine of Pork and Duck  
with farmhouse relish, toasted crostini

## CHOICE OF MAIN COURSE

Moroccan Braised Lamb Shank  
smashed potatoes, roasted root vegetables

Elmhirst's Own Beef Tenderloin  
mushroom confit, smashed potatoes, roasted root vegetables



Salmon, Shrimp and Mussels  
in roasted garlic saffron potato broth, chilli aioli, chive oil

Vegan Strudel  
wilted kale, roasted red pepper coulis, barley 'risotto'

## CHOICE OF DESSERT

Warm Chocolate Stout Cake  
caramel sauce, fresh berries

Vanilla Bean Cheesecake  
with gingerbread cookie crust, lemon curd, praline crumble

Warm Apple Crisp  
gluten free, vegan

*Prix Fixe \$55  
Wine / Beer Pairings \$15  
HST and Service Charge not included*

