



## Valentine's Day Menu 2019

\$75.00 per person

### Amuse Bouche

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### Smoked Tomato & Parmesan Soup

Basil Oil

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### Heritage Greens

Local Heritage Blend, Toasted Pumpkin Seeds,  
Sweet Pickled Red Onions, Crumbled Woolwich Goats Cheese &  
Honey Dijon Vinaigrette

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### Crispy Duck Breast

Pan Seared Muscovy Duck Breast, Sweet Potato Purée,  
Buttered Zucchini Nest,  
Cabernet & Blueberry Peppercorn Jus

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### Chefs Daily Inspired Crème Brûlée

House Made Biscotti & Fresh Berries



*Executive Chef*  
Matt Tattrie