

Valentine's

Dinner Menu

COMPLIMENTARY SPARKLING TOAST

N/V Ravine Charmat

DRE'S SIGNATURE BREAD

St. Brigid's grass fed A2 organic butter

First Course

FRENCH ONION SOUP

Caramelized onion, Dre's sourdough, Gruyère cheese, rich beef broth

Or

DUCK CROQUETTE

Crispy duck croquette, blood orange marmalade, frisée and fennel salad

Second Course

DRY-AGED BEEF STRIPLOIN

30 day dry-aged Penokean Farms striploin, Bordelaise sauce, bone marrow crumb, smoked potato purée, roasted radishes.

Or

LOBSTER RAVIOLI

Handmade lemon and mascarpone ravioli, Canadian lobster, Nantaise sauce, chives

Third Course

CHOCOLATE CHERRY ÉCLAIR

Preserved amarena cherries, bourbon caramel, cocoa nib crunch.

Or

COMFORT CREAM | JORDAN STATION, NIAGARA

Walnut crostini, strawberry rhubarb lavender sweet preserve

3 course - \$105

1/2 DOZEN OYSTER - Add on \$22

Add Wine Pairings - \$60