

Restaurant at
LOUGHEED HOUSE

VALENTINE'S MENU

4 Courses for \$119 per person. Vegan menu \$89 per person.

COURSE 1

Baked Brie

caramelized apples / rum sauce
(For 2)

or

Fresh Malpeque Oysters

finger limes / ginger mignonette

or

Smoked Duck Breast

serviceberry relish / herbed crostini

COURSE 2

Lobster Tomato Bisque

or

Wild Mushroom Soup

Tio Pepe Fino sherry / white truffle / beurre de noisette crouton

COURSE 3

6oz Beef Tenderloin

rosemary bleu cheese butter / garlic smash / tomato au gratin

or

Orange sauté Skuna Bay Salmon

fennel gremolata / broccolini / forbidden rice

or

Birch Lacquer Chicken

pomme puree / beet hay

COURSE 4

Dark Chocolate Mousse

slow roasted strawberries / pink peppercorn crumble

or

London Fog Crème Brule Tart

Blueberry compote / white chocolate crumble

VEGAN MENU

Beet Tartare

avocado puree / sweet potato crisp

Butternut Squash Soup

ginger cream

Cola Glazed Heirloom Carrots

cashew crema / fresh dill / tamarind / poppy seeds

Cranberry Chocolate Verrine

coconut chocolate panna cotta / cranberry compote / spiced crumble

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Sommelier Deschenes Wine Pairing.

Wine tasting pours offered with each course for \$30.00 per person.

Course 1:

Mas Fi Cava Brut NV

Penedes, Spain

Traditional blend of Xarel.lo, Macebo and Parellada, made in the Champagne method. Elegantly fresh and pleasing citrus and stone fruit notes and a creamy texture.

Course 2:

Flat Rock Chardonnay

100% Chardonnay, Niagara Peninsula

This elegant signature Chardonnay is made in an approachable style that consistently delivers purity of fruit and a plush mouthfeel. It is hand-picked, hand-sorted, barrel-fermented and aged in French oak barriques to add complexity to the finished product.

Course 3:

Skuna Bay Salmon Villa Chiopris 2019 Sauvignon Blanc

100% Sauvignon Blanc, Friuli Grave, Italy

Intense bouquet recalling sage, fresh herbs, and hazelnut. On the palate it is aromatic with a lovely mouthfeel and balanced acidity.

Tenderloin Upper Bench Merlot

100% Merlot, Naramata Bench, BC

Aromas of cherry and blueberry mingled with spice and mocha, there is dark fruit on the palate: dark cherry with black currant. On the finish, supple but firm tannins.

Heirloom Carrots or Birch Lacquer Chicken Flat Rock Cellars 2019 Riesling

Twenty Mile Bench, Niagara Peninsula, ON

Stunningly expressive of the limestone soils it was grown on, it shows vibrant acidity, and the residual sugar balances the wine perfectly.

Course 4:

Dow's 2016 Vintage Port (10z)

Douro Valley, Portugal

Very floral, intense, and ripe, this is a wine that is based around big black fruits as well as fine acidity. It is obviously destined for long aging with its powerful dry tannins and perfumed acidity.

20% Gratuity added to each bill / 2-hour time limit per table