



SHARE OUR LOVE

FEBRUARY 14th | 5:30 pm to 9:00pm

Welcome flute of Prosecco
Serenissima . Vinicola Tombacco . Italy

TOASTY OLIVE OIL BAGUETTE⁴
chow chow . clarified butter

FIRST WAVE

One

ACIDULATED CHIOGGIA BEETS + CRISP LEEKS
roast shallot balm . rocket leaves . cider pickled radish

Two

PULLED DUCK & GARLIC CONFIT TURNOVERS²
smoked duck breast quiver . foie gras butter love.

17 Sancerre . Domaine Cherrier et Fils . Loire Valley . France

SECOND WAVE

Three

LAMB KEFTEDES

cumin + harrisa fused greek yoghurt . oven heirloom cherry tomatoes

Four

TUNA SHASHIMI

Blackie's XO sauce . pickled clams . crisp shallots

17 Grenache Cinsault. Domaine des Aspras. Provence. France

THIRD WAVE

Five

SMOKED HADDOCK CHOWDER

milky broth. charred corn . double smoke bacon . fingerling potato

FOURTH WAVE

Six

COLD SMOKED BEEF STRIPLOIN

truffled double cream polenta . brussel leaf + cranberry toss

Seven

PRESERVED BLACK BEAN LOBSTER
CRUSTED HALIBUT

flash fried sour long bean & pork flash . chopped peanut

15 Cabernet Sauvignon . Humble pie . California . USA

FIFTH WAVE

Eight

CARAMEL CHOCOLATE STUFFED EMPANADAS

rum soaked cherries . crumbled espresso meringue

Nine

GINGERED GREEN TEA + BANANA ETON MESS

blackberries . toasted filberts . whipped cream . candied ginger

WINE 2oz

Late harvest Riesling . Pelee Island Winery . Ontario

Taylor Fladgate^{or} Port 10 year old

COFFEE OR TEA

FOOD

\$95[^] per person 9 dishes presented over 5 waves
includes welcome flute of prosecco

WINE FLIGHT

\$50[^] per person includes

3 , 4 oz flights of wine with dinner, finish with 2oz fortified wine

HANDCRAFTED COCKTAILS 2oz

DARK & STORMY

Gosling's rum . Pirate's ginger beer . cubed ice . lime cheek 12

BOURBON FIZZY BUBBLY

Woodford reserve . limonata . ice 12

DOCTOR WHO

Bombay sapphire east gin . cryo watermelon . ice tea . tonic . ice 12

RHU-BERRY RASCAL

Rhubarb + raspberry juice . Absolut raspberry vodka . ice 12

DIRTY BOTTOM

Ungava Quebec gin . macerated blueberries . fresh mint . lime 12

COCKTAILS ABOVE BY THE PITCHER 32

equivalent to three drinks

THE GREY

Vermouth . Grey Goose vodka . lemon peel . shaken to grey 14

SEE-ZAR

Clamato . Grey Goose vodka . sriracha . horseradish . long bean 14

BEER | DRAFT

Rodenbach . Grand Cru . Sour ale . Belgium 9

O.relans B.rewing C.ompany . Kölsch . Ottawa . Ontario

A.shton B.rewing C.ompany . Cream Ale . Ashton . Ontario

CIDER | DRAFT

Rood Apples . Creek Side Winery . Jordan Station . Ontario 9

BEER | LONG NECK

Canadian | Alexander Keith's . Molson Canadian . Coors light 6

Global | Corona . Guinness . Stella Artois 7

Crabbies Ginger Beer . Edinburgh . Scotland . 310ml 10

WINE | BY THE GLASS

BUBBLES

Prosecco . Serenissima. Vinicola Tombacco. Italy 11

16 Charmat Method . Closson Chase . P.E.C. Ontario 12

WHITE

17 Pinot Grigio . Argento . Mendoza . Argentina 9

15 Chardonnay . Quails Gate . British Columbia 11

17 Sauvignon Blanc . Tinpot Hut . Marlborough . New Zealand 12

17 Sancerre . Domaine Cherrier et Fils . Loire Valley . France 17

ROSÉ

13 Cabernet Franc Rose . Pelee Island Winery . Ontario 8

RED

17 Malbec . Argento . Mendoza .Argentina 9

16 Pinot Noir . Humberto Canale . Patagonia . Argentina 12

15 Shiraz . Three Rings . Barossa Valley . Australia 13

14 Zinfandel blend . The Whitman Express . California 13

15 Sangiovese . Heba . Morellino di Scansano . Tuscany . Italy 14

HARD STUFF your choice of mix

Bourbon Maker's Mark 11

Gin Beefeater

Irish Whiskey Jameson

Rum Gosling's Black Seal

Rye Canadian Club

Scotch Johnnie Walker Red

Vodka Stolichnaya vodka

Tequila Sauza Hornitos Reposado

REALLY HARD STUFF your choice of mix

Bourbon Woodford Reserve 12

Gin Saffire East

Irish Whiskey Bushmills Original

Rum El Dorado

Rye Gibson Silver

Scotch Chivas Regal 12 Year Old Scotch

Vodka Grey Goose

Tequila Tequila Tromba Blanco

TAME STUFF

CARBONATED

Coke . Diet Coke . Ginger Ale . Sprite . Ice Tea 3

Limonata . Ginger beer 4

JUICE & WATER

Apple . Orange . Pineapple . Cranberry . Tomato 4

Sparkling San Pellegrino 6