



Valentine's Day Dinner

les entrées (choice of one)

Oyster on the half shell with Quebec iced cider and lemon

Roasted red pepper soup with a lemon pepper crème fraîche

Blueberry cured Duck Proscuitto salad with Cookstown greens
tossed in a balsamic and puget vinaigrette

CDL mini gourmet poutine with pulled beef short-ribs*

les plats principaux (choice of one)

Butter and olive oil poached halibut with a citrus and saffron broth

Pan-seared duck magret with truffle sauce served
on a bed of celery root mash

Beef wellington served on a bed of celery root mash
with a truffle and Cognac jus

Duck confit with potato gratin finished with a cranberry maple sauce

Vegetables—jerusalem artichokes, candy beets, mini carrots, caramelized onions
snow peas and chanterelles

*Fois gras for poutine please add \$8

le dessert (choice of one)

Special Valentine's Day dessert

Crème brûlée with vanilla whipped cream

Maple tart with crème Anglaise

Prix fixe: \$50 (tax/gratuity extra)