

Valentine's Menu

Beet and Tomato Soup, Heart Shape Beet

Lobster Bisque Enchanced with Ginger

Mixed Greens, Pine Nuts, Aged Cheddar, Cider Vinegar

Crémant de Limoux, Joséphine, Les Hautes Terres chardonnay, mauzac, chenin



Shrimp Cocktail

*Farnham (Québec), Macpel 23, Vignoble Les Pervenches 2021 pinot gris, seyval, chardonnay, pinot noir, zweigelt **

Bresaola of Duck Breast

Mirabel (Québec), Chesnaie, Vignoble Négondos 2021 maréchal froch, sainte-croix, frontenac, marquette

Potted Rabbit, Gherkins, Toasts

Saint-Armand (Québec), Raisins, Vignoble Pigeon Hill 2023 frontenac gris, marquette



Grilled Tuna, Balsamic, Tropical Salsa

Côtes Catalanes (Languedoc), Hypothèse, Domaine Riberach 2016 carignan gris

Stuffed Crepe with Mushroom, Spinach, Ham and Cheese, Sage Sauce

Côte de Brouilly, 6.3.1, Domaine Dupré Goujon 2021 gamay

Pan Seared Foie Gras, Puree of Pumpkin and Fig, Port Wine Sauce

Sauternes, Château Les Justices 2018 sémillon, sauvignon blanc, muscadelle



Red Berry Sherbet with Sparkling Wine



Braised Veal Cheeks, Mashed Potato, Morel Sauce

Santenay, Domaine Chapelle & Fils 2020 pinot noir

Halibut Fillet, Cream of Pesto

Vin de France (Vallée de la Loire), Les Bois de Lucas, Noëlla Morentin 2020 vieilles vignes de sauvignon blanc

Pan-Sauteed Beef Mignon, Candied Shallots, Red Wine Sauce

Margaux (Bordeaux), Château Château Paveil de Luze 2016 cabernet-sauvignon, merlot

Lamb Fillet, Ratatouille, Cognac and Rosemary Sauce

Vin de France (Costières de Nîmes), Carignan, Domaine de Rapatel 2009 carignan



Pastry Chef's Symphony

Strawberry Shortcake

Brigham (Québec), Vendange tardive Novembre, Vignoble de la Bauge 2020 frontenac gris, vidal

Menu 170, with wine pairing 230