

VALENTINES DINNER

Available February 13th and 14th

While quantities last

Three Course Meal

90

Managers Special: Veuve Clicquot Rose

150

Course 1

ALBERTA BISON CARPACCIO

Thin sliced bison with balsamic reduction, tomato jam, pickled pearl onion, fresh arugula and shaved parmesan

Recommended Wine Pairing

5oz 2013 Conundrum White Blend

19

Course 2

ROAST AAA ALBERTA PRIME RIB

Served with Cauliflower mash, Whole roast mushrooms, blistered tomatoes, Port demi, and a Yorkshire Pudding

Recommended Wine Pairing

5oz Sottano Reserva Malbec

19

OR

SEAFOOD CIOPPINO

Lobster tail, King Crab, PEI Mussels, and Trout stemmed in a spiced tomato fennel broth. Served with fresh focaccia bread and a fresh Heritage Salad

Recommended Wine Pairing

5oz La Spinetta Vermentino

18

Course 3

CHOLOLATE ECLAIR

With Dark and White Chocolate mousse, Strawberries, and an Orange Maple Snow Taffy

CHIMNEY
CORNER