



McMichael  
CANADIAN ART COLLECTION D'ART CANADIEN

# VALENTINE'S DAY

FRIDAY, FEBRUARY 14, 2025

## Amuse Bouche

CHEFS CHOICE

## Soup Course

### VELVETY ROASTED VEGETABLE BISQUE

Roasted Vegetables Finished With Garden Herbs and a Swirl of Coconut Crème

## Appetizer

Choose 1

### TOMATO TOAST

Stracciatella, Manchego, Basil Sprouts, Chili Relish, Sea Salt, Sourdough

### SOUP DUMPLING

French Onion, Gruyere, Mozzarella, Pickled Shallot, Apple Cider, Parmesan

*Gluten Free Option Available*

## Salad Course

*Gluten & Dairy Free Option Available*

### WINTER CHOPPED SALAD

Spiced Cranberry Goat Cheese Spread, Kale, Napa Cabbage, Cucumber, Peppers, Golden Beet, Squash, Apple Cider Shallot Vin, Crispy Chickpeas, Sumac, Crumbled Feta

## Main Entrées

Choose 1

*Vegan Option Available*

### PERI PERI CHICKEN

Spinach Artichoke Stuffing, Parmesan Polenta, Seasonal Veg, Smoked Tomato Jus, Herb Salad

### KALBI SHORT RIB

Seed Crusted, Corn Poblano Puree, Seasonal Vegetables, Peppercorn Jus, Heirloom Herb Slaw


## Dessert

### CHOCOLATE RASPBERRY SMASH

A playful dessert with Cacao Nib Crunch, Cacao Sponge Cake, Hibiscus Raspberry Anglaise, 70% Dark Chocolate Mousse, and Chocolate Hearts

## Details

\$85 Per Person without Cocktail

\$110 Per Person with Cocktail 

## Welcome Cocktail

### CUPID'S SPARKLE

Sparkling Rosé with a Romantic Garnish