



**Valentine's Season Menu**  
**Join us for a 4 course candlelit dinner.**  
**Available February 10 - 16, 2019**

**Soup**

**Creamy Roasted Cauliflower**

With red pepper puree and smoked gouda.

A loaf of our house made bread accompanies the soup course.

**Salad**

**Fresh Strawberries and Feta**

Assorted crisp greens with fresh sliced strawberries, feta, toasted almonds, scallions and a maple poppyseed vinaigrette.

**Main Courses**

**Sole and Lobster Florentine**

A fillet of sole stuffed with lobster and spinach.

Served with a l'acadie blanc cream.

**-or-**

**Roasted Chicken Tournedos - Marsala**

Chicken thighs wrapped in bacon, stuffed with roasted garlic and seasoned with thyme. Served with a mushroom/marsala sauce.

**Desserts**

**Chocolate Bavarian Cream Tart**

A chocolate crumb crust filled with chocolate Bavarian cream.  
Served with toasted pecans, raspberry coulis and chocolate shavings.

**-or-**

**Wild Blueberry & Sambuca Cheesecake**

A New York style cheesecake with a wild blueberry swirl and white chocolate glaze.  
Served with wild blueberry and sambuca sauce, whipped cream and a sprinkling of toasted almonds.

Choice of Just Us Coffee or tea with dessert course.

**Dinner is one 7:30pm sitting with cocktails available at 7:00pm.**

**Advance reservations are required.**

**Call (902) 661-4800 to book or for more information.**

**Dinner is \$110 / couple + HST & Gratuity**  
**Overnight getaway with dinner/breakfast from \$230 + HST & Gratuity**