

Valentine's Day Menu

Amuse-bouche

Mini vol-au-vent, crab Thermidor

Crab with brandy cream sauce in puff pastry

First

Brome Lake smoked duck & foie gras terrine, apple confit, piccalilli, brioche

Smoked duck breast & duck pate, pickled local vegetables with slow cooked apple and brioche crostini

Second

Roasted beetroot bisque, dill crème fraîche, smoked beetroot garnish

Smooth, creamy, beetroot soup topped with dill enhanced rich cream

Third

Baked pear & apple salad, Ontario bleu cheese, frisée lettuce,
maple & pepper glaze, lemon oil

Main Course (Choose One)

Herb Crusted Rack of Alberta Lamb

Cooked to perfection with nettle sauce, salsify crisp, merlot & cherry jus

Or

Duo of Alberta Beef

Braised short rib, sirloin, burnt onion cream, grilled chanterelle mushroom, pickled mustard

Or

Chilean Sea Bass

Pan seared and served with corn and fava beans, salsa verde, confit heirloom tomato

Dessert

A perfect pair of macaronage heart, fresh fruit, swan pâte à choux

Heart shaped macaron filled with ruby ganache, fresh fruit along side swan shaped cream puff

\$150 per couple

Featured Wines by the Bottle

Tenuta Montechiessi Sangiovese - Cortona, Italy | \$30

Fragrant bouquet with cherry and raspberry and lightly spiced

Andreas Bender Kulina Gewurtztraminer - Pfalz, Germany | \$40

Mango, pear, lychee fruit and light baking spices

See back for Vegan Valentine's Day Menu

Prices are per couple and do not include gratuity or tax. Groups of 8 or more are subject to 17% gratuity + 5% GST

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FANTASYLAND
HOTEL

Vegan Valentine's Day Menu

Amuse-bouche

Mini vol-au-vent, mushroom velouté
Mushroom with brandy cream sauce in puff pastry

First

Cauliflower gratin, piri-piri dip
Vegan cheese, breadcrumbs browned over cauliflower with an African chili dip

Second

Roasted beetroot bisque, smoked beetroot garnish
Smooth, creamy, beetroot soup

Third

Baked pear & apple salad, frisée lettuce, maple & pepper glaze, lemon oil

Main Course

Phyllo Pastry
Kasha, mushroom and dukkah stuffing, marinated roasted artichoke, red pepper coulis
Roasted buckwheat, mushroom seasoned with nuts, herbs and spices of Egyptian origin wrapped in phyllo pastry

Dessert

Vegan Saboyon
Assorted berries accompanied with a light vegan custard

\$150 per couple

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