

VALENTINE'S



THE HAMILTON CLUB

dinner

AMUSE

CHILLED SHRIMP
WITH CAVIAR CRÈME FRAICHE

COURSE 1

JERUSALEM ARTICHOKE SOUP
POURED TABLESIDE WITH CELERY HEARTS & PARSNIP

COURSE 2 (TO SHARE)

8 OYSTERS ON THE HALF SHELL
COCKTAIL SAUCE, MIGNONETTE

COURSE 3

TRUFFLE MUSHROOM RAVIOLI
SAUTÉED GREENS, SQUASH PUREE, VEAL SAUCE, CRISP PARMESAN

COURSE 4

FILET OF AAA BEEF TENDERLOIN & WHOLE LOBSTER TAIL
HEIRLOOM CARROTS, PEARL ONIONS, SMOKED CHEDDAR POTATO FLAN

-OR-

PAN SEARED SEA SCALLOPS
BROWN BUTTER RISOTTO, LEMON CONFIT, MICRO HERBS

COURSE 5

ARTISANAL CHEESE AND SLICED FRUIT
WITH SPICED CHUTNEY AND CROSTINI, CHOCOLATE DIPPED STRAWBERRIES
SERVED WITH A GLASS OF PROSECCO

\$75 PER PERSON WEDNESDAY, FEBRUARY 14

RESERVATIONS FROM 5PM | (905) 522-4675 | RESERVATIONS@THEHAMILTONCLUB.COM

