



THE HAMILTON CLUB

VALENTINE'S

Dinner

THURSDAY, FEBRUARY 14

\$95pp | 5 Courses | First Seating 5:00pm | The Henry Strong Duo

AMUSE - BUCKWHEAT BLINIS

with crème fraîche, in-house smoked salmon & caviar

COURSE 1 - YUKON POTATO BISQUE

poured tableside, with truffled gaufrette garnishes, tender herbs

COURSE 2 - 8 CONWAY PEARL OYSTERS

on the half shell to share, cocktail sauce, mignonette, lemon

COURSE 3 - CONFIT DUCK RAVIOLI

wilted kale, veal sauce, petit herb salad

COURSE 4 - SURF & TURF

Filet of AAA Beef Tenderloin & Whole Lobster Tail
drawn butter, winter vegetables, puree potato

-OR-

PAN SEARED ARCTIC CHAR & SCALLOPS

saffron sauce, wild rice, haricot vert

COURSE 5 - ARTISANAL CHEESE & SLICED FRUIT

with spiced chutney & crostini,
chocolate dipped strawberries
served with a glass of prosecco

