

Valentine's Day Menu 2018

First Course

Fresh Water Bisque

Roasted red pepper fresh water bisque with pickerel fritter skewers and lime chipotle crème.

Bacon Cider Steamed Mussels

Fresh Atlantic mussels steamed in Pommies cider, leeks and double smoked bacon.

Wild Rice Arancini

Gouda cheese stuffed wild rice risotto balls with capanata, fresh basil and parmesan.

Birch Caesar Salad

Romaine lettuce tossed in our smoked Caesar dressing topped with elk sausage bits, parmesan and bannock croutons.

Second Course

Beef Wellington

6 oz. grilled fillet, puff pastry filled with wild mushroom stroganoff, Dijon mashed potatoes, and garlic butter spinach.

Sesame Perch

Sesame crusted perch fillet on cranberry, beet & citrus couscous, curried carrot puree, parsley mint oil and pomegranate seeds.

Smoked Chicken Lasagna

House made pasta filled with locally smoked chicken, broccoli, red peppers and chives in an aged cheddar béchamel.

Duck Saltimbocca

Seared duck breast with cedar brown butter and pancetta bacon on confit onion potato gratin and candied Brussel sprouts.

Dessert Menu

Chocolate Fondue

Chocolate Nutella fondue with warm mini donuts and whipped cream.

Wild Blueberry Crème Brule

Baked vanilla custard with cinnamon sugar brule topping and wild blueberry compote.

Lemon Raspberry Torte

Light sponge cakes layered with lemon butter and raspberries, frosted with fresh cream and coconut.