



VALENTINES DAY 2019

3 Course

\$59.95/per valentine

LOVE AT FIRST SIGHT

STUFFED MUSHROOM

Asiago | double smoked bacon

or

SEAFOOD CHOWDER

shrimp | mussel | clam | potato

or

SWEETHEART SALAD

arugula | pear | blackberry | orange | brie | pecan | white balsamic dressing

MAIN EVENT

HOUSE SMOKED SALMON FILLET

herb new potato | arugula | corn | pickled red onion | asparagus | lemon caper aioli

or

SHRIMP & SCALLOP RAVIOLI

smoked mozzarella ravioli | balsamic roasted tomato | arugula | saffron cream

or

APPLE BACON BRIE CHICKEN

roasted potato | arugula | asparagus | herb cream

or

NEW YORK STEAK

grilled 10oz NY | smoked gouda bacon caramelized onion mashed | peppercorn thyme butter | asparagus

Upgrade: 12oz Dry Aged Canadian AAA Ribeye 20

SWEET ENDING

DEATH BY CHOCOLATE MOUSSE

sweet cherry compote | roasted hazelnut

or

RED VELVET CAKE

cream cheese icing | cinnamon | pistachio

or

BE MINE BRÛLÉE

Baileys Irish Cream | vanilla | cinnamon

**Prearranged dietary & food sensitivity options available upon request*

***Please email conor@retrosuites.com or call 519 354 7818 for details & coordination*