

VALLEY WINDS MUSIC MENU

CHOOSE ONE ITEM FROM EACH SECTION

three course dinner (without wine)\$40 per person

TO START

SOUP OF THE DAY

chef's inspired creation, served table side

SILVERTIP SALAD

*artisan greens tossed in a berry vinaigrette, marsala poached apples,
candied walnuts, triple crème brie crostini*

BACON WRAPPED PRAWN

double smoked bacon, caramelized onion rosti, preserved lemon crème fraiche

PRIME BEEF RAVIOLI

House made ravioli, black truffle, port wine veal reduction, padano cheese

THE MAIN

PETIT FILLET

5 oz Canadian Prime beef, port jus

SEAFOOD SPECIAL

chef's market inspired creation

CHICKEN SUPREME

pan seared free range chicken breast, stuffed with sun dried apricots and boursin, grainy mustard cream reduction

BISON SHORT RIBS

juniper braised bison short ribs, morel mushroom, pearl onion ragout, potato allumette

CRISPY BUTTERNUT SQUASH RISOTTO CAKES

panko crusted, sage aioli, roasted tomato salsa

BIG IT UP

\$14

10oz grand filet mignon, 14oz chateaubriand (for 2 people only) 18oz prime bone in rib steak

SURF IT UP

\$14

cuban lobster tail, jumbo prawns

SIDES

SAUTÉED CRIMINI MUSHROOMS
GRILLED ASPARAGUS
ANGEL HAIR PASTA, TRUFFLE CREAM

CAULIFLOWER GRATIN
SWEET POTATO PAVE
ONION RINGS

TO FINISH

CHEESE AND CHOCOLATE

warm baked brie, pear and ruby port conserve, baked in phyllo, bittersweet chocolate ganache tart, crème fraiche

BROWN SUGAR FROZEN CRÈME BRULEE

served napoleon style, grand marnier chocolate drizzle

STUFFED APPLE DUMPLING

warm pecan and caramel stuffed apple dumpling, bourbon and brown butter ice cream