

VALENTINES DAY

Five Course Tasting Menu

Butternut + Aged Cheddar Soup
roasted squash with three year cheddar

Muskoka Salad
house smoked trout, cranberry vinaigrette,
almonds, goat cheese

Wild Mushroom Risotto
fresh kale, leeks, parmigiano reggiano
add grilled black tiger shrimp 2 for 11

Intermezzo: passion fruit + kaffir lime

Main Course

Choice of:

Roasted Duck Breast
juniper demi glace, snow peas + potato gratin
Wine Pairing: Pinot Noir 'Map Maker' 2015
Marlborough, Staete Landt, New Zealand

~OR~

Pacific Halibut Filet
peach + sweet pepper chutney, spaghetti squash, crispy leeks
Wine Pairing: Sauvignon Blanc Semillion 'Maroutine' 2016
Compagnie Medocaine, Bordeaux, France

Strawberry Chocolate Cheesecake
housemade cheesecake with chantilly cream

\$62 per person | \$76 with wine pairing

Loondocks

Appleby Village, Burlington
905-633-8337 | loondocks.ca