

ECLIPSE

Valentine's Day Menu

February 14, 2012

Eclipse Salad

Romaine leaves, garlic vinaigrette, Northern Ontario Thornloe Romano cheese, double smoked bacon, lemon pepper croutons

- or -

Maple Smoked Carrot & Ginger Soup

with peppered cheese cream fraîche

- or -

House Salad

Baby greens, Four Season seedlings, spiced pecans, Bala cranberries, ruby red grapefruit and champagne vinaigrette

- or -

Pan Seared Atlantic Scallop

placed on shrimp, sundried tomato, olive and caper compote with thyme lemon butter



Land And Sea

4 oz. bacon wrapped tenderloin and 4oz. Canadian lobster tail with drawn garlic butter, Ontario baby potato sauté and patty pan squash

- or -

Two Centre Cut AAA Bacon Wrapped Tenderloins

Ontario shiitake mushroom sauté, asparagus and stilton gnocchi

- or -

Grilled Willowgrove Hill Farm Omega 3 Pork Chop

with Roast garlic-rosemary mashed potatoes and Muskoka Lakes Winery wild blueberry wine sauce

- or -

Grilled Ontario Trout

with caramelized maple onions, fennel crème brûlée and fingerling roast potatoes

- or -

Vegetarian "Napoleon Style"

paired with zucchini cannelloni stuffed with goat cheese, sun dried, black olives and arugula emulsion

- or -

Prosciutto Wrapped Chicken Supreme

with Boursin cheese-blackberry filling, winter vegetables, fingerling roasted potatoes and Ontario apple-grape reduction



Sweets Selection

from pastry chef Nancy Dame plus Belly Ice Cream flavoured cones

Dark roast coffee

Dinner & Decades Show | \$51.95*

Dinner | \$36.95*

Price is exclusive of resort amenity fee, tax and gratuity.

