

ECLIPSE

Valentine's Weekend Menu

February 11, 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 -

Rice Cracker Crusted Halibut

on Niçoise vegetable salad, with roasted cippolini tomato vinaigrette

- or -

House Salad

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

- or -

Pan Seared Atlantic Scallops

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



Ontario Roast Rack Of Lamb

with roast shallots, smashed potatoes, blueberry sauce prepared using Muskoka Lakes wild blueberry wine

- or -

Land And Sea

4 oz. grilled filet mignon and 7oz. Canadian lobster tail with drawn garlic butter, Ontario baby potato sauté and patty pan squash

- or -

Centre Cut Alberta Beef Tenderloin Filet

with 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 -

Eclipse Seafood Plate

Broiled Canadian half lobster tail, Atlantic scallops baked on cedar planks, crisp jump fried crab-shrimp cake, and PEI mussels in Niagara white wine reduction sauce

- 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

\$55*

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

