

# Valentines Menu

4 COURSE MENU

\$50.00 per person  
\*CASH OFFER ONLY\*

YOUR CHOICE OF ANY 1 ITEM PER SECTION  
A FREE ROSE FOR EVERY ONE OF OUR LADY GUESTS!!!  
RESERVATIONS REQUIRED FOR THIS MEAL  
416.724.0970  
WE ARE RUNNING THIS MENU ALL OF THE VALENTINES WEEK  
BOOK NOW!!!

## APPETIZER CHOICES

### CUCUMBERED GREENS

Crisp Mixed Greens Wrapped in Cucumber Ribbon  
w/ Candied Walnuts, Edible Flowers, Grapes, Heirloom Tomatoes, Rosewater Orange Blossom Vinaigrette

### SWEET PICKLED SPANISH MACKEREL

Line Caught & Sweet Heat Pickled Spanish Mackerel  
Grapefruit & Frisee Micro Salad, Shaved Shallot Rings  
Sofritto Grasinni & Saffron Herb Aioli

### JAPANESE 5 SPICE BUTTERNUT SQUASH PUREE

Roasted 5 Spice Crusted Butternut Squash Puree  
Smoked Sour Apple Crème Frieche

## PALATE CLEANSER

House Spun Cassis, Merlot & Raspberry Sorbet

## FEATURE CHOICES

### SLOW BRAISED VEAL

Slowly Braised Super Tender Ontario Veal Cheek  
Roasted Fingerling Potato & Ontario Leeks, Baby Green Beans Charred Shallot Demi, Horseradish Crème  
Frieche

### ORGANIC SALMON

Grilled Organic Irish Atlantic Salmon Atop Squid Ink Risotto  
w/ Roasted Baby Parsley Root, Empire Apple Sabayon

### CONFIT OF ONTARIO DUCK

Roasted Garlic Confit of Ontario Duck  
Wild Chantrelle Ragout, Black Salsify & Sweet Corn Puree  
W/ Merlot Sour Cherry Compote

## PASTRY MENU

### DE-CONSTRUCTED MAYER LEMON PARFAIT

Fresh Mayer Lemon Curd, Crispy Meruinge Disks  
Salted Peanut Brittle Shards

### CREAMY CHAI BRULE

Creamy, Perfectly Cooked Chai Tea Crème Brule  
Ginger Snap Crisp

### MINIATURE EXOTIC TOBLERONE FONDUE

Nothing Local Here! Exotic Fresh Fruits  
Molten Dark Chocolate & Toblerone Fondue

At the West Hill Wine Bar & Resto Lounge we are proud to stand beside  
our philosophy of only using Fresh, Local Sustainable Products when available!  
“I also believe that the soul of the food must not be lost”  
If you or anyone in your party has any dietary restrictions please be sure  
to tell your server prior to ordering, as we will make TRY to make  
whatever accommodations possible to suit those needs.

MANY THANKS  
&  
FOR THE LOVE OF ALL THINGS FOOD

EXECUTIVE CHEF/ OWNER  
CHRISTOPHER KANKA