



Valentine's Day

PRIX FIXE MENU

HOURS: 5.30PM TO 9.30PM

2 COURSES \$100 with Wine Pairing* \$120 • 3 COURSES \$120 with Wine Pairing* \$150

*4oz Pairing Pours

GL (GLUTEN FREE) | D (CONTAINS DAIRY) | G (CONTAINS GLUTEN) | DF (DAIRY FREE) | NF (NUT FREE)

APPETIZERS

BURRATA CAPRESE SALAD D, NF, GF

Roasted Cherry Tomatoes, Basil Oil, Aged Balsamic

Paired with Comte Lafond Sancerre, Sancerre, France

SEARED SCALLOPS D, GF, NF

Citrus Vinaigrette, Avocado Salsa

Paired with Santa Julia Chardonnay, Argentina

ENTRÉES

CHICKEN BREAST ROULADE D, GF, NF

Stuffed Mushrooms, Spinach, Carrot Purée, Garden Herbs

Paired with Comte Lafond Sancerre, Sancerre, France

SOUS VIDE SEA BASS D, GF, NF

Beurre Blanc Sauce, Asparagus Tips, Garden Roasted Veggies

Paired with La Giaretta Pinot Grigio, Veneto, Italy

8OZ ANGUS STEAK D, GF, NF

Creamy Mashed Potato, Rosemary Sauce, Confit of Baby Carrots

Paired with Clarendelle Bordeaux Blend, Bordeaux, France

DESSERTS

CHOCOLATE MOUSSE CAKE with VANILLA ICE CREAM D, G, NF

Paired with Pelee Island Semi Sweet Merlot, Ontario, Canada

PISTACHIO CRÈME BRÛLÉE D, G, N

Paired with Villa Braida Prosecco, Veneto, Italy

Prices are in US \$ and Exclusive of Government Tax of 12% and Mandated Service Charge of 10% that is shared by the entire staff.



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