

Barrielicious \$25 3 Course Meal

The North will be moving to 49 Mary Street Spring 2012

Tasting of 6 Courses for \$35

Add Wine Pairing for \$15

Small plates

Duck prosciutto

Pear, Fig and Arugula Salad. Orange and Beet Jelly, Turmeric Oil

Wine Pairing – Black Oak Cabernet Gammy – Niagara Peninsula

Or

Salmon Tartar

Salmon Caviar, Egg, Wasabi Sour Cream, Baby Seedlings, Guacamole, Sesame Oil

Wine Pairing – Reif Estate Pino Grigio – Niagara Peninsula

Or

Truffle and Wild mushroom Soup

Wine pairing – Reif Estate Vidal Riesling – Niagara Peninsula

Large plates

Veal Scaloppini

Roasted Garlic Whipped Sweet Potato, Tomato Jam Mushroom Jus, Deep Fried Parsnip, Bacon Fried Broccoli

Wine Pairing - Vila Regia Douro - Portugal

Or

Pan Seared Basa Fish

Stuffed with Shrimp Puree, Squash Pea Risotto, Cucumber Mango and Carrot Slaw, Caper and Lime Brown Butter

Wine Pairing – Niagara River Unoaked Chardonnay – Niagara Peninsula

Or

Vegetable and Four Cheese Terrine

Ginger Tomato Butter

Wine Pairing – Georges Dubeuf Beaujolais – France

Dessert

Warm Apple Coffee Cake

Espresso Sauce

Or

Maple Walnut Angel Food Cake

Strawberry and Chocolate Sauce

Wine Pairing – Valdobbiadene Prosecco - Italy

Make Your Valentines Reservations Today

Please advise your Server of any Food Allergies or Dietary Restrictions prior to ordering