

# Old Mill Toronto

## VALENTINE'S DAY MENU

### SOUP

Tomato and Basil Bisque  
Focaccia

### SALAD

Heartstring Beet Salad  
Golden and Red Beet strings, Julienne Apples, Candied Walnuts, Crumbled Goat cheese,  
Baby Kale with a Traditional Olive Oil and Aged Balsamic Vinaigrette

### CHOICE OF MAIN

7oz Beef Tenderloin | \$90  
Whipped Chive Buttermilk Potato, Buttered Broccolini and  
Baby Carrots, Whiskey & Horseradish Au Jus

Cornish Hen | \$85  
Cranberry Wild Rice Stuffing, Olive Oil Roasted Potatoes,  
Buttered Asparagus, Baby Carrots and Madeira Au jus

Pan Seared Atlantic Salmon | \$85  
Lemon Brown Butter, Grilled Asparagus, Sugar Snap Peas  
on a bed of Citrus Infused Israeli Couscous

### CHOICE OF DESSERT

True Love  
Decadent chocolate mousse with a sweet raspberry heart on a  
velvet brownie base with a smooth ruby ganache  
OR  
Love is in the Air  
Madagascar scented Pavlova with a passionfruit coulis and topped with fresh strawberries.

### ADDITIONAL ITEMS

Charcuterie for 2 | \$67  
Soppresata, Prosciutto, Capicola, Danish Blue Cheese, Triple Cream Brie, Spanish Manchego, Dried  
Apricots, Dried Cranberries, Red grapes, Red Pepper Marmalade, Italian Antipasto