

Valentine's MENU

APPETIZERS

Cream of Corn w/ corn crisp & parmesan 10

Rabbit Croquette — fermented carrot & crispy potato slaw, citrus aioli 18

Wild Rice, Grape & Feta Salad — caramelised onions, lime vinaigrette, roasted cauliflower, mixed greens 15

Paneer & Pepper Skewers — tandoori spiced paneer cubes, pepper, onions, cilantro mayo 17

MAIN COURSE

10 oz Ribeye char broiled w/ smoked beef tallow, bone marrow demi, mushroom risotto, vegetables du jour, crispy shallots 52

Hempseed Crusted Salmon w/ red pepper puree, crispy roast potatoes, vegetables du jour 33

Chicken Cordon Bleu — black forest ham, swiss cheese, horseradish cream sauce, creamed potatoes, vegetables du jour 34

Homemade Ricotta Gnocchi — basil marinara, toasted parmesan bread crumbs, pine nuts 26 (add chicken 6)

Pork Belly & Shrimp Noodles — 3 shrimp and sliced pork belly, plum soy sauce, udon noodles, veggies, peanuts and sesame 32

DESSERTS

Pineapple Screech Cake — shredded coconut, rum caramelised pineapple 10

Classic Pavlova — macerated seasonal fruit, creme anglaise, chantilly, toasted almonds 10



Carriage Room at The Glynmill Inn

(709) 634-5181

— EST. 1924 —

