

GREYSTONES

VALENTINE'S DAY MENU 2026

TO START

For The Table: Bread, warm marinated olives, house made hummus.

APPETIZER

CHOOSE ONE

Wild Mushroom Soup: Sunchoke crema, mushrooms chips, Périgord truffle.

Hamachi & Uni: Lightly torched yellowtail, toasted miso aioli, XO crunch, shiso.

Fogo Island Shrimp and Lobster Tart: Lemon tarragon mayonnaise, crispy shallots, frisee.

Oysters & Caviar: West Cape PEI oysters on the half shell, Malossol Caviar, cucumber & chive creme fraiche.

Duck Breast Pastrami: Foie gras mousse, toasted brioche, house-made preserves, small salad leaves, vincotto.

MAIN

CHOOSE ONE

Quebec Chicken Breast: Wild mushroom stuffed breast, potato mousseline, cipollini onions, brussels sprouts, hazelnut salmis jus.

Skrei Cod: Braised king oyster mushrooms, miso glazed leeks, cherry tomatoes, charred onion dashi, yuzu kosho aioli.

Beef Short Ribs: 24hr red wine braised, smoked root vegetables, pastrami-spiced gremolata.

Rack of Lamb: Vadouvan parsnip puree, roasted cauliflower, puntarelle, cherry tomatoes, walnut, salsa verde.

Filet Mignon: Grilled Canadian Prime beef, pomme puree, French green beans, wild mushrooms, red wine jus.

Venison “Rossini”: Pan seared venison loin & fresh foie gras, hasselback fingerling potatoes, celeriac puree, black truffle jus.

Potato Gnocchi: Hedgehog mushrooms, parmesan fondue, Périgord truffle.

DESSERT

CHOOSE ONE

Chocolate Cream Puff: Espresso mascarpone cream, whipped chocolate ganache.

Coconut Cream Pie: White chocolate shavings, dark chocolate sauce.

Chocolate Basque Cheesecake: Biscoff, raspberry coulis.

Cheese Plate: Featured cheese, cherry mostarda, cranberry walnut crisps.

Creme Brulée: Vanilla-infused custard, almond tuille.

Warm Chocolate Brownie: Miso caramel, banana, vanilla gelato

SAMPLE MENU ONLY!

\$150.00 per person (plus applicable taxes & gratuity).