



Maxx's KITCHEN

Valentine's Day

"ALL THINGS CHOCOLATE"

Indulge in a decadent experience of flavour pairings, featuring a selection of wines and artisanal chocolates from around the world

\$199 per couple
February 14 - 17



STARTERS

(Choice of one)

Baked Mac & Cheese Pie (Cocoa Nibs) 20 minutes
Individually baked, cauliflower, cocoa nibs, cheddar cheese

East Coast Smoked Salmon (Zephyr 34%)
White chocolate horseradish, cocoa crostini, pickled pearl onions, micro watercress

Cocoa-Spiced Beef Anticuchos (Mexique 66%)
Niagara vegetable slaw, mole sauce, chili lime vinaigrette

MAIN COURSE

(Choice of one)

Bird's Eye Chili-Spiced Beef Striploin (Saint Domingue 70%)
USDA prime beef, potato puree, Yorkshire pudding, dark chocolate jus

Chocolate & Orange Buttered Salmon (Madirofolo 65%)
Roasted salmon fillet, chocolate compound butter, glazed parsnip and Congo potatoes

Vegetarian Stuffed Acorn Squash (Extra Brute 100%)
Wild rice pilaf, edamame, broccoli, pomegranate seeds, heirloom tomato, bitter cocoa ginger dressing



DESSERT

World of Chocolate
(Share)

Zephyr Caramel 35%
Butter popcorn gelato

Ghana Milk Chocolate 40%
Pear William marquise, parsnip whipped ganache, caramelized pear, parsnip crisp

Alto el Sol 65% Peru Dark Chocolate
Cherry chocolate crèmeux, rose lychee gelée, rose micro sponge

Rugoso Nicaragua 71% Dark Chocolate
Espresso chocolate tart

Tanzanie 75% Dark Chocolate
Chocolate hazelnut praliné

PLEASE SPEAK TO YOUR SERVER IF YOU HAVE
ALLERGIES OR SPECIAL DIETARY RESTRICTIONS.

TAX & GRATUITY NOT INCLUDED

