



Celebrate Love

Valentine Weekend Menu 2026

Valentine Royal High Tea Celebration

Green: Peach Passion Green Lychee Olong
Black: Rose Black Lavender Black
Herb: Chamomile · Fresh Mint Leaves · Natural Stevia Leaves
Cinnamon Bark · Astragalus Root · Hawthorn Berry

FIRST COURSE

Misto Amore Salad

Tender mixed greens with sun-dried tomatoes, candied cranberries,
fresh strawberries, shaved Parmesan, and garlic croutons

— or —

Velouté of Butternut Squash & Gingered Yam

Creamy butternut squash blended with warm ginger yam,
finished with a delicate swirl of crème

TIER COURSES

Royal High Tea Valentine Edition

Cucumber, Mint & Cranberry tea sandwiches

Chicken Bouchée

Walnut Bacon Crostini

Deviled Eggs

Croissant H.L.T.

Two signature Valentine sweets

Served with warm scones, Madeline Garden clotted cream & apricot preserve

\$88 per guest

One large pot of tea shares up to three \$76

Adds Champagne \$10



For our enhanced holiday celebration with live harp and dedicated service,
a 20% service charge will be added.



Valentine Champagne Celebration



Champagne Toast: My Heart Is Yours, or Pure
Non-Alcoholic Rosé Cider

Apple & Brie en Croûte
Chicken Bouchée
Classic Tomato Bruschetta
Garlic Escargot Crostini
Shrimp Cocktail
Honey-Dill Glazed Smoke Salmon

The Velvet Crown

Beef Bourguignon
Slow-braised beef in red wine sauce,
served with creamy cheese potatoes



Princess Madeline

Garlic Butter Shrimp & Rosemary Fish
Served with scallops in Saint-Jacques sauce

Prince Charming

Seared Duck Breast with Creamy Mashed Potatoes
& Seasonal Vegetables

Prince Vegetarian

Tofu Steak with Crisp Seasonal Vegetables & Risotto

Valentine's Celebration for Two – \$220
Includes a champagne welcome, seasonal salad upon request,
and concludes with tea or coffee, and two petite desserts.



A Destination for Celebrations