

VALENTINES DAY

River
LOUNGE

ARRIVE

FLUTE OF SPARKLING WINE

APPETIZER

ORGANIC MIXED LEAVES

BEET WISPS | CARROT | CHERRY TOMATO | PEARL ONION | RADISH | BALSAMIC VINAIGRETTE

or

SWEET CAESAR

ROMAINE | CANDIED BACON | PARM | BUTTER CROUTON | CREAMY GARLIC DRESSING

or

WILD MUSHROOM AND ROASTED CORN CHOWDER

PARMESAN VELOUTE | GARLIC CONFIT

STARTER

BAKED BRIE

CANDIED PECANS | BASIL PESTO | ROASTED TOMATO RELISH | CROSTINI

or

CRISP SMOKED SALMON CAKES

PANKO BREADED | MIXED LEAVES | CHIPOLTE LIME MAYO | CHIMICHURRI

or

PAN SEARED SCALLOPS

BROWN BUTTER CREAM | CANDIED BACON

or

BEEF TARTARE

CAPERS | DJON MUSTARD | PARMESAN | EGG YOLK | TRUFFLE CROSTINI

MAIN

CANDIED BACON ROLLED CHICKEN SUPREME

PISTACHIO GOAT CHEESE STUFFING | HERB & PARM POTATO GNOCCHI | MUSHROOM THYME JUS | SEASONAL VEGETABLE

or

HERB CRUSTED HALIBUT & GRILLED SHRIMP

SWEET PEA & TOMATO RISOTTO | ROASTED GARLIC BROWN BUTTER | SEASONAL VEGETABLES

or

GRILLED NEW YORK STRIP LOIN STEAK

WHIPPED BUTTERMILK POTATOES | WILD MUSHROOM JUS | SEASONAL VEGETABLES

or

BUTTERNUT SQUASH RAVIOLI

SMOKED GOUDA CREAM | ROASTED SQUASH | SWEET PEPPERS | GOAT CHEESE CRUMBLE | CRISP LEEKS | TRUFFLE TOAST

AMUSE-BOUCHE

MANGO SORBET

or

MIXED BERRIES & FRESH FRUIT

DESSERT

BAKED APPLE BLOSSOM

VANILLA BEAN ICE CREAM | SALTED CARAMEL

or

VANILLA CREME BRULE

FRESH BERRIES | MINT

or

CHOCOLATE TRUFFLES AND STRAWBERRIES

SALTED CARAMEL DRIZZLE | CANDIED PECANS

or

NEW YORK CHEESECAKE

RASPBERRY COULIS | FRESH BERRIES

MEAL | \$54/PERSON
3 WINE FLIGHT PAIRING | \$28


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