

Valentine's

\$95 per person - Includes a glass of sparkling wine for dessert

Amuse-Bouche

To Start

Choice of

BC Oysters on a Spoon (G)

Champagne Sabayon & Caviar, Chive Oil

Winter Squash Velouté

"Pumpkin Spiced" Duck Breast

Goat Cheese Tart (VEG)

Red Wine Poached Pear, Port Syrup, Pistachio Dust, Baby Frisée & Micro Greens

Duo of Lobster & Prawn Ravioli

Grilled Asparagus, Bourbon Vanilla Tarragon Beurre Blanc

Entrée

Choice of

Grilled Beef Tenderloin (G)

French Shallot Fondue, Truffle Jus, Raclette & Potato Aligot

Potato Crusted Lamb Loin (G)

Pommes Parisienne, Gorgonzola, Cauliflower, Basil & Tomato Ragout, Red Wine Jus

Pan Seared BC Halibut (G)

Baby Beets & Warm Maple Vinaigrette, Citrus Dill Emulsion, Confit Fingerling Potatoes

Mushroom Fettucine (VEG)

Pecorino Moliterno al Tartufo, Sautéed Field Mushrooms, Truffle Cream

Dessert

Choice of

Red Velvet Roll (NF)

Mirror Glaze, Blood Orange Gel & Chocolate Soil

Ruby Flexi Chocolate Ganache (G)

Raspberry Coulis, Micro Sponge, Rose Crumble & Meringue

Mignardises