

BE MY Valentine

\$ 99 per person
This menu is
served to share!

An amuse-bouche and welcome glass to begin your bespoke evening
Fiol Prosecco – Veneto, Italy

FIRST COURSE

BURRATA

Italian fresh cheese, preserved tomato gazpacho, textures of Okanagan beetroot, squash & pistachios

Optional wine pairing:

Allegrini Corte Giara Pinot Grigio – Veneto, Italy 15 / glass

SECOND COURSE

LAND AND SEA CRUDO

Beef tartare with black truffle and cured egg yolk. Spanish mackerel with ajoblanco, fermented gooseberries, endive, chili. Served with crisps

Optional wine pairing:

Alpha Estate “Turtles” Malagouzia – Greece 17 / glass

THIRD COURSE

PAELLA

Forno-roasted bomba rice with house-made chorizo sausage, marinated tomatoes. Finished with mussels, scallops, prawns and monkfish

OR

DRY AGED RIBEYE FOR TWO

22 oz butter basted ribeye steak carved over local seasonal vegetables and fondant potatoes. Paired with our house made chorizo sausage and a black truffle cream sauce

Optional wine pairing:

Marchesi Antinori Scalabrone Rosé – Bolgheri, Italy 18 / glass

DESSERT

CHOCOLATE CRUSH

Chocolate sable base layered with hazelnut praline and strawberry confit gelee, espresso micro sponge, chocolate soil, pate de fruit hearts, strawberry dust

Optional wine pairing:

Codorníu Rosé Cava – Penedès, Spain 12 / glass