



VALENTINE'S DAY MENU

Complimentary Flute of Sparkling Wine

Amuse Bouche - A kiss from the Chef

Digby sea scallop falafel cilantro crème fraiche and corn shoot salad

APPETIZERS

Lobster and orzo gratinée with a chervil and cauliflower reduction

or

Sundried blueberry and Bosc pear salad with artisan greens, roasted red onion and Dragon's Breath blue cheese finished with a mango dressing

or

Yukon gold potato bisque scented with maple and curry butter finished with a wild mushroom ravioli

ENTRÉES

Pan blackened halibut loin with a warm fennel chow-chow, potato cheddar croquette and root vegetables

or

Char broiled beef tenderloin with sauce Madagascar, potato cheddar croquette and root vegetables

or

Chicken supreme stuffed with peaches, ricotta and scallions with a mango jus, roasted baby red potatoes and root vegetables

or

Butternut squash ravioli with a leek cream and grilled cornbread

or

Navarin of venison with chop, baby red potatoes, sweet peas and braised root vegetables in a rich merlot jus

DESSERTS

Our award winning phyllo wrapped cheesecake served with a berry compote and French vanilla ice cream

or

Chocolate dipped strawberries with Frangelico ganache (5pcs)

or

Warm apple crumble cake with cinnamon crème fraiche

**CHOICE OF APPETIZER,
ENTRÉE & DESSERT**

\$50.00

per person + tax and gratuity

Executive Chef, Shaun Zwarun

If there are any allergy concerns please speak with your server and they will be happy to assist.