

Valentine's Dinner Menu

Course 1

your choice

½ Dozen BC Oysters To Share
cucumber mignonette, horseradish, spicy cocktail sauce
(add ½ dozen \$11)

Beef Carpaccio
truffle crema, almond and citrus gremolata

Roasted Pear
brie and pistachio warm tart with basil paint

Crispy Calamari
served with pico de gallo, house made tzatziki & fresh lemon

West Coast Chowder
salmon, clams, pacific cod and Yukon gold potato

Course 2

your choice

Lobster Risotto
creamy risotto, butter poached lobster tail, saffron, lemon,
artichoke, fresh basil and chorizo broth

Grilled Filet Mignon
Alberta AAA beef wrapped in prosciutto, potato rösti and wild mushroom sauce

Pan Roasted Duck
Fraser valley duck, sage gnocchi, brussel sprouts,
bok choy and ponzu beurre blanc

Malbec Braised Lamb Shank
house made sage gnocchi, butternut squash, brussel sprout leaves,
bacon & lamb spiced sauce

Salmon & Prawns
grilled wild BC sockeye salmon, roasted prawns Provençale,
crispy cod cake, smooth corn veloute, asparagus

Course 3

Raspberry & White Chocolate Mousse Cake
chocolate dipped strawberry and salted caramel ice cream

