



Valentine's Day Menu

Amuse Bouche

Oyster Caesar

1st Course

Cheese Fondue

2nd course

Celery root and Jerusalem Artichoke soup with Sweet Beet injection

OR

Wild Mushroom Terrine with Fig Compote and Truffle Essence

3rd Course

AAA Beef Tenderloin with Potato Crab Cake and demi glace

OR

Pan seared wild B.C Sockeye Salmon saffron Risotto cake, bacon and charred lemon vinaigrette

Dessert

Chocolate Pate, White chocolate strawberries, Cinnamon pot au crème

\$98.00 per couple