

Valentine's Day Menu

February 14th, 2012

First

Cauliflower Veloute

shaved foie gras, brioche, caramelized apple

or

Beet Insalata

banylus, fairwinds farm chevre foam, frisée, roast garlic vinaigrette

or

Prime Alberta Beef Carpaccio

asian pear, capers, thermo cooked egg yolk, parmigiano, arugula

Second

Seared Qualicum Bay BC Scallops

saffron risotto, nero sepia foam, zucchini tagliatelle

or

Seared Beef Tenderoin

lobster ravioli, agria pomme purée, rainbow carrot, black trumpet mushroom, veal demi

or

Sunworks Farm Free Range Chicken Breast

*soft polenta, parmigiano, caramelized parsnip,
cippolini-pousin jus*

or

Wild Mushroom & Black Truffle Risotto

white truffle foam, micro greens

Dessert

Passion Fruit Tart

raspberry coulis, meringue

or

Chocolate Fondue

saint dominque 70% cacao, profiterole, cookie, fruit

\$95 per person

Please call for reservations

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