



VALENTINE'S DAY DINNER



WARM ROSEMARY FOCACCIA

tuscan extra virgin olive oil, aged balsamic syrup

AMUSE-BOUCHE

HOUSE BRINED SMOKED DUCK

*frisee salad, crispy shallots,
white balsamic emulsion pomegranate
reduction & toasted pistachios*

PASTA COURSE

PORTOBELLO AND RICOTTA RAVIOLI

*parmesan butter sauce, crispy
Schrader's bacon, parsley oil*

MAIN COURSE

(choice of one entrée)

PAN ROASTED AIRLINE CHICKEN BREAST

potato puree, charred broccolini, thyme jus



CRISPY AUKRA SALMON

*saffron braised fennel, blood orange
beurre blanc, pickled fennel salad*



GRILLED ANGUS RESERVE FILET MIGNON

*burgundy demi glace, potato puree,
sauteed asparagus*

»»» OPTIONAL ADD ON «««

BUTTER POACHED CANADIAN LOBSTER TAIL

lemon beurre monte, chives (\$32 per tail)

DESSERT

CLASSIC CHOCOLATE INDULGENCES