

VALENTINE'S 2019

PRIX FIXE MENU

FOUR COURSES \$79

Menu by Chef Marie-France Lafleur

AMUSE BOUCHE

Raspberry Chilled Soup

FIRST COURSE

Twisted Caprese Salad | Buffalo Mozzarella Balls, Golden Cherry Tomatoes, Vine Tomatoes, Torn Basil Leaves, Garlic Vinaigrette, Aged Balsamic Drizzle

Grilled Flatbread | Local Sausage, Asiago Shavings, Mozza, Peppers, Sweet Onions, Pesto Tomato Sauce

Baked Gnocchi | Handmade Spinach Gnocchi, Mushrooms, Tomato Sauce, Parmesan Shavings

Blinis | Rye Blinis Coins, BC Smoked Salmon, Lemon-Dill Crème Fraiche, Pickled Red Onion, Capers

SECOND COURSE

Beef Fillet

6 oz Fillet Cooked Medium, Mushroom Purée, Pomme Anna, Glazed Carrots, Confit Shallots

Salmon en Papilote

Parchment Steamed Ginger-Soy Salmon Fillet, Bean Sprouts, Peppers, Carrots, Buttered Basmati

Lobster Risotto (Add \$10)

Saffron Lobster Risotto, Tarragon & Chives, Shrimp Stuffed Lobster Tail

Chicken

Sesame Roasted Chicken Supreme, Red Curry Sauce, Sweet Coconut Basmati, Bok Choy, Chestnuts, Sautéed Peppers

THIRD COURSE

Individual Raspberry Cake | Two Layers of Vanilla Dough, Vanilla Cream Filling, Whole Raspberries, White Chocolate Shavings, Raspberry Sauce

Salted Caramel Cheesecake | Mini New York Cheesecake, Graham Crust, Salted Caramel Sauce, Crumbled Soybeans

S'mores For Two | Make-Your-Own-S'mores, Mini Hibachi Grill, Housemade Marshmallows, Chocolate Ganache Spread, Honey-Graham Crackers

White Chocolate Crème Brûlée | Lindt White Chocolate Rich Custard Base, Caramelized Sugar Top, Pistachio Crumbs, Blackberry