

VALENTINE'S DAY

Amuse Bouche

baked mini brie, quince puree, salted caramel macaron

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Smoked Duck Breast Salad,

belgium endive, radicchio, raisin, apples, almonds, roquefort cheese

-or-

Roasted Baby Beets Salad

goat cheese panna cotta, pistachio brittle, tarragon vinaigrette, balsamic glaze

-or-

Pan Seared Foie Gras – + \$7.5

crispy pork belly, brioche french toast, red wine shallot marmalade

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Pan Seared Arctic Char and Jumbo Prawn

pad thai noodles, spring vegetable fricassee, red curry broth

-or-

8oz Center Cut Filet

olive oil smashed fingerling potato, sautéed spinach, morel mushroom "a la crème"

-or-

Free Range Airline Chicken Breast

dirty rice arancini, brussels sprouts, sundried tomato pesto, crispy pancetta

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Add Lobster Tail – + \$15

broiled, warm water

..... DESSERTS

Raspberry Opera Cake

dark chocolate

-or-

Fresh Berry Napoleon

grand marnier diplomat cream

\$55
PER PERSON
PLUS GRATUITY
& SALES TAX



ADD A WINE PAIRING

.....
\$35 per person
glass of wine for each course,
champagne toast

CASSIS