

# Valentine's

## MENU

**Price: \$159 Per Couple**  
(Taxes & Gratuities not included)

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### AMUSE

#### **Salami Rose**

Salami, bocconcini cheese, cherry tomato, fresh basil, pesto sauce

### STARTERS

#### **Heirloom Burrata Salad**

Heirloom tomatoes, creamy burrata cheese, balsamic reduction, fresh basil leaves

or

#### **Baked West Coast Oysters**

West Coast oysters, harissa butter, scallions, grated parmesan cheese

or

#### **Beet & Ginger Soup**

Roasted red beets, crème fraîche, five-seed cracker

### PALATE CLEANSER

#### **Peach Champagne Granita**

Sweet peaches, champagne, crushed ice

### ENTRÉES

#### **Herb-Crusted Lamb Rack**

Lamb rack, herb crust, Anna potatoes, root vegetables, squash purée, cipollini onions, red wine demi-glace

or

#### **Roasted Wild Fig Duck**

Fraser Valley duck breast, broccolini, sun-dried figs, port glaze, dauphinoise potatoes, butternut-carrot purée

or

#### **Miso-Glazed Chilean Sea Bass**

Chilean sea bass, miso glaze, papaya-mint chutney, curry coconut rice, grilled bok choy, crispy rice noodles

or

#### **Wild Mushroom Ravioli**

House-made mushroom ravioli, basil tomato sauce, herb-infused olive oil, parmesan shavings

### DESSERT

#### **Cupid's Sharing Plate**

Neapolitan profiteroles, red velvet swan profiteroles, strawberry white chocolate mousse, dark chocolate ganache, champagne-raspberry fluid gel, crispy meringue, seasonal berry tartlet

### FEATURED COCKTAILS

#### **Midnight Blossoms - \$14**

Empress Gin, grapefruit juice, peach schnapps, limoncello, rosemary

#### **Sentimental Mood - \$16**

Bowmore Scotch, Fireball, absinthe, Frangelico, cinnamon