

Sweethearts Menu

Assorted Breads with Butter

First Course

Halibut Medallion

saffron butter sauce, capers and pea shoots

OR

Grilled Lamb Chop

cilantro pesto, pine nuts, micro greens

OR

Avocado and Cucumber Ceviche

lime vinaigrette, fried tortilla

Second Course

Caesar Salad

garlic & lemon aioli, parmesan cheese and pancetta

OR

Green Salad Bundle

goat cheese, purple beets, sun dried cranberries, julienne peppers & apple cider vinaigrette

OR

Roasted Plum Tomato Bisque

crème fraiche and cornbread croutons

Third Course

AAA Sirloin Steak

garlic mashed potatoes, vegetable medley, wild mushroom gravy, cajun gaufrette

OR

Wild Sockeye Salmon

red quinoa pilaf, vegetable medley, crab and shrimp velouté

OR

B.C. Brined Chicken Breast

smoked cheddar gratin, vegetable medley, creamy green peppercorn sauce

OR

Potato Gnocchi

rosé sauce, bocconcini pearls, asiago cheese, baked vegetables, grilled focaccia

Fourth Course

Crème Brûlée

baked vanilla custard with whipped cream, biscotti and a fresh strawberry

OR

Cheesecake

New York style with strawberry compote, white chocolate shavings and whipped cream

OR

Chocolate Mousse

whipped cream folded into dark chocolate, with biscotti and a fresh strawberry

\$44.95 per person plus applicable tax