



Valentine's Special

\$45.95 per person, four course set menu

assorted breads with butter to start

First Course

TIGER PRAWNS

wonton crisp, pea shoots, citrus aioli

GRILLED LAMB CHOP

chimichurri sauce, pine nuts, micro greens

AVOCADO CEVICHE

lime vinaigrette, fried tortilla

Second Course

GARDEN SALAD BUNDLE

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

TOSSED ROMAINE SALAD

chopped lettuce, parmesan cheese, croutons, bacon lardons, garlic-lemon dressing

BUTTERNUT SQUASH BISQUE

maple glazed squash, creme fraiche, toasted almonds

Third Course

BC CHICKEN SUPREME

brined and pan fried breast, garlic whipped potatoes, harvest vegetables, creamy mushroom velouté

SALMON PROVENCAL

wild sockeye, red quinoa rice pilaf, harvest vegetables, Provencal sauce

TRIPLE 'A' SIRLOIN STEAK

smoked cheddar scalloped potatoes, harvest vegetables, green peppercorn gravy

TOFU CASSOULET

stewed white beans with organic tofu, fresh vegetables, rice pilaf, grilled filone

Fourth Course

CRÈME BRÛLÉE

baked vanilla custard with whipped cream, biscotti and fresh strawberry

CHEESECAKE

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

CHOCOLATE MOUSSE

whipped cream folded into dark chocolate with biscotti and fresh strawberry