

HAPPY
*Valentine's
Day*

\$99 PER PERSON

Includes glass of sparkling per person

FIRST COURSE

Tomato Gin Soup

*BC mushrooms, double smoked bacon or confit duck,
flambéed with Schramm Gin*

SECOND COURSE

Crab Cake

*avocado purée, fennel and horseradish slaw,
tomato and ginger jam*

Half Dozen Oysters

Chef's market selection with apple mignonette, fresh horseradish

Sautéed BC Shrimp

*squid ink velouté, tuile, hickory smoked bacon crumble,
celery root salad, citrus celeriac purée*

Beet Salad

*beet green and walnut pistou, goat cheese,
candied hazelnuts, orange segments, orange vinaigrette, microgreens*

ENTRÉE

Surf & Turf

*6 oz beef tenderloin, butter poached half Atlantic
lobster tail and sauce Béarnaise*

14oz Ribeye

Alberta AAA

Half Rack Lamb

Steelhead Trout and Sea Scallops

BC Mushroom Risotto

*Golden Ears Cheesecrafters Charmesan cheese,
wild rice, gem tomatoes*

Yarrow Meadows Duck Duo

*pan roasted duck breast and
confit duck leg*

SIDES FOR THE TABLE

Tomato Mac N' Cheese

bocconcini cheese, fresh basil, balsamic reduction

Sautéed BC Mushrooms

Market Vegetables

Garlic Mashed Potatoes

SAUCES FOR THE TABLE

Chimichurri, Sauce Béarnaise, Peppercorn Sauce

DESSERT

Blackcurrant Pear Mousse Pillow

honey crumble, pear sorbet

Chocolate Hazelnut Rock

*chocolate soil, caramel hazelnut crisp,
strawberry champagne macaron*

