

VALENTINE'S DAY 2025



STARTERS

(please choose one)

CAESAR SALAD

local bacon, focaccia croutons, grana padano, in-house caesar dressing

BUTTERNUT SQUASH SOUP

roasted butternut squash, coconut milk, and a hint of nutmeg, crème fraîche and maple syrup

SCALLOP CEVICHE

watermelon, pickled chili, mint, nori crisps

TUNA TARTARE

wasabi aioli, blueberry hoisin, cilantro, toasted sesame, crisps

OPTIONAL 2ND COURSE

(\$15)

(please choose one)

OYSTERS

local, fresh shucked, mignonette, horseradish, house-made hot sauce

SEAFOOD CARPACCIO

a delicate mix of raw seafood, including thinly sliced sea bass, tuna, and octopus, drizzled with olive oil, lemon, and topped with arugula, shaved fennel and pickled radish

ENTRÉES

(please choose one)

PAN ROASTED COD

a tender cod fillet, garlic herb crust, toasted almond romesco

ARCTIC CHAR

beet puree, lemon thyme beurre blanc, puffed wild rice

BEEF SHORT RIBS

12 hour braised, sauce chasseur, confit tomato, green bean

MUSHROOM RISOTTO

maritime gourmet mushrooms, red pepper, asparagus, egg yolk, grana padano

DESSERT

(please choose one)

CHEESECAKE

new york style, fruit compote, cinnamon crumble

CHOCOLATE MIRROR CAKE

chocolate sponge cake, chocolate mousse, raspberry gel

\$70