

VALENTINE'S DAY 2026



STARTERS

(please choose one)

SEARED SCALLOPS

atlantic sea scallops, cauliflower purée, brown butter, crispy pancetta, chive

LOBSTER BISQUE

Nova Scotia lobster, cognac cream, tarragon oil

CITRUS & BURRATA SALAD

burrata, burnt lemon, grapefruit, fennel, pistachio, champagne vinaigrette

ENTRÉES

(please choose one)

PAN ROASTED HALIBUT

saffron mussel broth, roasted fennel, fingerling potatoes, gremolata

BUTTER POACHED LOBSTER PAPPARDELLE

fresh pasta, rich lobster butter, sweet peas, cherry tomatoes, white wine, tail & claw meat

BEEF SHORT RIBS

red wine jus, celery root purée, caramelized pearl onion, charred broccolini

MUSHROOM RISOTTO

maritime gourmet mushrooms, grana padano, truffle

DESSERT

(please choose one)

FLOURLESS CHOCOLATE TORTE

chocolate cake, candied hazelnuts, orange & cranberry compote

CLAFOUTIS

baked custard, cherries, crème anglaise

\$75