



VALENTINE'S DAY

PRIMO

Foie gras torchon, marinated cherries,
bleu d'élizabéth, le riopelle de l'isle, candied pecan, balsamic reduction

SECONDO

Arancini, mushroom, thyme & parmesan,
tomato sauce

PRINCIPALE

choose one

Lobster pappardelle, peas, enoki mushroom,
lobster chili rosé, asiago

Short rib gnocchi, beef jus, fried kale, blistered tomato, brown
butter crumb, parmesan

Duck breast, fried polenta, beets, balsamic poached pearl onion,
blackberry demi

DOLCE

Dark chocolate & espresso cannoli
candied almond crumb

\$60

Available Feb 12-14, for reservations please email bianca@rcr.ca