



VALENTINE'S DAY

Oysters

dozen for 38/half dozen for 21

FIRST

Burrata & Squash

maple glazed squash, cranberry pumpkin seed crumble, olive oil

or

Lentil & Ham Soup

smoked ham, green lentils, bone broth

or

Crab Crostini

lemon caper, snow & rock crab salad, béarnaise sauce, sourdough

SECOND

(included with 4 course option)

Seared Scallops

sweet potato purée, braised fennel

or

Foie Gras Torchon

riesling pear compote, brioche, maple

MAINS

Pork Belly

caramelized cipollini, pinenut dust, carrots & parsnips

or

Grilled Striploin

AAA Atlantic strip, bordelaise sauce, roasted asparagus, fried pavé

or

Monkfish

prosciutto wrapped, saffron lobster crème, roasted potato, seasonal vegetables

or

Beet & Pea Risotto

caramelized beets, roasted fennel, toasted sunflower, mint

DESSERTS

Cheesecake

vanilla cream cheese, cinnamon crumble, berry compote

or

Chocolate Roll Cake

chocolate sponge, raspberry icing, chocolate ganache

3 course - \$80 or \$125 with wine pairings

4 course- \$97 or \$155 with wine pairings

