

Valentine's Day Menu

charcuterie

(to share)

Selection of Iberico salami

House-made Torchon of foie gras, Artisanal cheese

House-made pickles and accompaniments

Complementary glass of bubbles

salad

Veloute of smoked sable fish, crème fraiche and
fresh chives | gf

or

Baby beet salad, goat cheese bavarois, frisee and
toasted hazelnuts | gf v

entrée

Pan seared Quebec veal tenderloin, Jerez sherry jus, and
sautéed chanterelles, served with truffle risotto | gf

or

Fraser Valley duck leg confit, Merguez sausage and
white bean cassoulet | gf

or

Seared BC Lois Lake Steelhead "Meuniere" with
sunchoke puree | gf

dolce finale

Michel Cluizel chocolate mousse, almond sponge cake,
passion fruit curd, strawberry compote | gf v

\$65.00 per person

*additional beverages, tax and gratuity are extra.
18% gratuity will be added to groups of 8 or more.*