



HAPPY VALENTINES 2016

FIRST COURSE

Chicken Consomme

Organic chicken consommé served with a soft poached quail egg, house duck prosciutto and frisseé.

Tomato Consomme

Tomato consommé served with ricotta dumpling and fresh herbs.

SECOND COURSE

Seafood Cannelloni

Beluga lentil and crab stuffed cannelloni served with shellfish bisque and oyster mushroom cream reduction, topped with a fried oyster.

Warm Camambert Salad

Crispy camembert with sweet onion and butternut squash jam served along with arugula, pumpkin seed and poached pear salad.

THIRD COURSE

Black Cod

Pan seared pacific black cod with traditional Mediterranean shrimp and cider sauce, accompanied with white quinoa, peas and organic green kale.

Bison Wellington

Organic bison tenderloin stuffed puff pastry with mushrooms, pomme puree, asparagus and natural jus.

Roasted Butternut Squash Risotto

Italian arborio rice, roasted butternut squash, peas, parmesan cheese, white wine and herbs

FOURTH COURSE

Chocolate Lava Cake

served with vanilla ice cream

or

Whiskey Carrot Cake

served with buffalo trace toffee

Price Per Person 60