

# Valentine's Menu

## KELOWNA YACHT CLUB FEBRUARY 14

\$65 PER PERSON  
*plus applicable taxes & gratuity*

### FIRST COURSE | APPETIZER

*choice of*

#### OKANAGAN POACHED PEAR SALAD

Frisee, Fried Happy Days Farms Goat  
Cheese, Candied Walnuts, Candy Cane  
Beetroot, Black Pepper + Vanilla Vinaigrette

#### CREAMY CAULIFLOWER SOUP

Toasted Almonds, Fresh Cream, Polonaise  
Crumb, Parsley Oil

### SECOND COURSE | OPTIONAL SUPPLEMENT

*\$35.00 for two*

#### RISOTTO AL TARTUFO NERO

Organic Arborio Rice, Seared Cremini Mushrooms, Grana  
Padano, Shaved Black Perigord Truffles

### THIRD COURSE | MAIN

*choice of*

#### SLOW ROASTED OPAL VALLEY LAMB LEG

Pommes Fondant, Baby Root Vegetables,  
Parsley Mint Germolata, Parsnip Puree,  
Caramelized Shallot Sauce, Parsnip Crisps

#### PAN ROASTED LING COD

Fresh BC Purple Savory Clam, Baby  
Fingerling Potatoes, Buttered Brussel  
Leaves, Smoked Paprika Clam Broth, House  
Made Hickory Sticks, Fresh Herbs

#### MUSHROOM AND LENTIL 'BOLOGNESE'

Cavatappi, Tomato Ragu, Fresh Basil, Garlic Filoncini, Grana Padano

### FOURTH COURSE | DESSERT

*choice of*

#### RED VELVET CAKE

House Made Cheesecake Gelato, Cream  
Cheese Icing, Candied Pistachio Crumb

#### SALTED CARAMEL CREME BRULEE

Fresh Berries, Amaretti Cookies

*Complimentary Glass of Sparkling Wine Included.  
Ask Your Server About Suggested Wine Pairings!*

