

# Valentine's Menu

## FIRST COURSE

### SALT BAKED BEET PAVÉ

Whipped Goat Cheese, Frisée, Candied Walnuts  
& Lemon Miso Vinaigrette  
V · GF

OR

### PAN SEARED CRAB CAKE & CORN CHOWDER

Crab Cake, Sweet Corn Chowder, Parsley Oil, Quinoa & Chervil  
GF

## SECOND COURSE

### SLOW ROASTED TENDERLOIN

Double Baked Potato, Seasonal Vegetables,  
Wild Mushroom Peppercorn Demi & Caramelized Onion Purée  
GF

OR

### PAN SEARED SALMON

Organic Fresh King Salmon, Lobster Hollandaise,  
Seasonal Vegetables, Potato Rosti & Pea Tendrils  
GF

OR

### BUTTERNUT SQUASH RAVIOLI

House Made Butternut Squash and Mascarpone Ravioli,  
Toasted Pumpkin Seeds, Brown Butter & Fresh Sage  
V

## THIRD COURSE

### CARAMELIZED WHITE CHOCOLATE CHEESECAKE

Whipped Dark Chocolate Ganache, Raspberry Gel,  
Pistachio Almond Sable & Beet Molasses

OR

### STRAWBERRY ETON MESS

Fresh Strawberries, Coulis, Meringue, Coconut Whip & Marshmallow  
GF

*\$70 per person + applicable taxes & gratuity*