

VALENTINE'S DAY MENU

TO START

Smoked Salmon Tartare and Bauernschinken (G+)

Smoked steelhead, bauernschinken, wasabi, fresh herbs, lemon herb Okanagan goat cheese, housemade crostini's, pickled cucumber

21

Beef Tenderloin Carpaccio (G+)

Wasabi crème fraîche, Peruvian peppers, mixed baby greens, housemade crostini's

21

Chicken Velouté (G)

Creamy chicken velouté with corn, roasted butternut squash, housemade sourdough bread

18

Artisan Greens Winter Salad (G, V+)

Artisan greens, kale, Brussels sprouts, shaved root vegetables, pickled mushrooms, dried cranberries, pumpkin seeds, goat cheese, white cranberry dressing

12

MAINS

Chateaubriand for Two (G)

10oz filet of beef tenderloin, sauteed wild mushrooms, potato mousseline, seasonal vegetables, red wine demi, bearnaise sauce

115

Half Cornish Game Hen (G+)

Cornish game hen, potato gnocchi, gremolata, seasonal vegetables, au jus

40

British Columbia Steelhead (G)

Fresh BC Steelhead, green pea risotto, seasonal vegetables, blood orange beurre blanc

40

Grilled Lamb Chops (G)

New Zealand lamb, pomme mousseline, seasonal vegetables, dark chocolate demi

47

Shrimp and Pork Belly with Roasted Mushroom Ravioli (G)

Selva prawns, Fraser Valley pork belly, roasted mushroom ravioli, seasonal vegetables, pesto cream sauce

45

Thai Coconut Curry (V, G+)

Rich coconut curry with fingerling potatoes, beluga lentils, local farm picked vegetables

28

DESSERTS

Love Roulade (NF)

Red velvet Swiss roll, mirror glaze, blood orange gel, chocolate soil

14

Be My Valentine (G)

Ruby chocolate flexi ganache, raspberry coulis, micro sponge, rose crumble, meringue

14