



VALENTINES

Starter

Cream of Flageolet White Bean Soup,
Grilled Artichoke Heart & Pumpkin Oil Drizzle

Pan Seared Scallops,
Cauliflower Coconut Purée, Fig & Port Jam
Pancetta & Shallot Vinaigrette

Baby Arugula Salad,
Roasted Pears, British Columbia Tiger Blue Cheese,
Toasted Walnuts & Champagne Dressing

Chèvre & Confit Potato Pressed Terrine,
Arugula Pesto & Mustard Sprouts,
Beurre Noisette Edging

Roasted Breast of Partridge,
Sautéed Chicken Livers, Sun Dried Cranberries,
Parsnip Purée, Foie Gras Demi-Sauce

Romaine Hearts,
Creamy Garlic Parmesan Dressing,
Pancetta & Shaved Pecorino Cheese

Main

Panko Crusted Baked Halibut,
Saffron & Orange Braised Baby Fennel,
Grilled Jumbo Prawn, Charred Grape Tomato Coulis

Prosciutto Wrapped Supreme of Corn Fed Chicken,
Pomme Gratin, Carrot & Ginger Purée, Sweet Corn Fritter

Beef Tenderloin Mignon,
Garlic Butter Poached Lobster, Grilled Asparagus with Béarnaise Sauce,
Buttermilk Whipped Potato, Puff Pastry Fleuron

Pomegranate & Honey Glazed Roasted Duck Breast,
Quenelle of Champit Mash, Julienne of Mange-tout Bell Peppers,
Chili & Toasted Sesame Seeds

Mustard & Rosemary Rack of Lamb, Roasted Baby Beets,
Pomme Gratin, Roasted Garlic & Bordeaux Pan Jus

Wild Mushroom & Asparagus Risotto with Parmesan Tuile,
Fresh Lemon Thyme Oil & Marinated Vegetable Skewer

Atlantic Salmon,
Saffron Stained Potatoes, Glazed Baby Carrots,
Bouillabaisse Broth with Steamed Mussels

Ending

Chef's Choice
Sweet Duet