



*4 Course Valentine's Dinner Menu \$75.00 + tax per person  
Available Sunday February 14th 5:30 p.m. to 10:00 p.m.  
For reservations call: (604) 639-4770*

*Selection of homemade brioche, challah buns and sourdough*

*1<sup>st</sup> Course*

*Marinated cherry tomato, garlic chip, basil oil*

*or*

*House cured salmon gravlax, horseradish crème fraiche, lemon oil, potato chip*

*2<sup>nd</sup> Course*

*Crispy B.C. oysters, quails egg, asparagus, bacon lardon, truffle aioli*

*or*

*Baked camembert, tomato jam*

*or*

*Beef carpaccio, baby arugula, lemon aioli, toasted pine nuts*

*3<sup>rd</sup> Course*

*Pan seared scallops, celeriac puree, caramelized onion jus, coriander salad*

*or*

*Petite filet, creamed spinach, horseradish infused potato fondant, micro root vegetables,  
savory pan jus*

*or*

*Wild local mushroom risotto with fresh shaved truffle*

*4<sup>th</sup> Course*

*Fresh strawberry and raspberry, vanilla honey sabayon, tuille*

*or*

*Lemon citrus tart, cocoa meringue, grand marnier chocolate sauce*

*Freshly brewed coffee or tea*

*Chef de cuisine - Daniel Chiang*

*Sous chef - Clement Chan*