

# Valentine's Day

## I

### POTATO & LEEK SOUP

RUBY PRAWNS | CRÈME FRAÎCHE | BRIOCHE CROUTON

### SEARED AHI TUNA

MANDARIN | SUNCHOKE | AVOCADO MOUSSE | CITRUS VINAIGRETTE

### GOLDEN BEET SALAD

RASPBERRIES | ARUGULA | PISTACHIO | CHEVÈ

### BLACK PEPPER CRUSTED VENISON CARPACCIO

CRISPY SHALLOT | PECORINO TOSCANO | TRUFFLE VINAIGRETTE



## II

### WILD MUSHROOM RISOTTO

BUTTERNUT SQUASH | WILTED BRUSSELS SPROUTS | PARMESAN CREAM

### BRIOCHE CRUSTED ALASKAN HALIBUT

SALT SPRING MUSSELS | SAFFRON MOUSSELINE | GREEN GARLIC FUMET

### SONOMA CHICKEN SUPRÊME

POMMES PURÉE | WILTED SPINACH | BLACK TRUMPET MUSHROOMS

### GRILLED FILET MIGNON

ROASTED FINGERLING POTATOES | CREAMY SWISS CHARD | LOBSTER BÉARNAISE



## III

### CHOCOLATE BOMB

DARK CHOCOLATE MOUSSE | DULCE DE LECHE

### ARTISAN CHEESE BOARD

ACCOUTREMENTS

### MEYER LEMON PANNA COTTA

POMEGRANATE GELEE | PECAN SHORTBREAD



3 COURSE MENU: \$158

+

20% GRATUITY