



VALENTINE'S DAY 2022

Choice of

Porcini and sweet potato soup

Avocado and shrimp with mango vinaigrette

Buffalo mozzarella on heirloom tomato and basil oil

Grilled asparagus and prosciutto

Portobello with scallops and spinach gratine

Caesar salad with shaved parmigiano

Linguine with shiitake, oyster mushroom and truffle oil

Seared BC salmon with braised leeks, saffron cream

Duck confit a l'orange with mushroom risotto

Grilled provimi veal chop with fig and marsala

Braised lamb shank with cous cous

Chocolate truffle cake and berries on crème anglaise

\$75.00 per person plus tax and gratuity