

VALENTINES DAY

\$95 pp

Amuse

Smoked Halibut
with pickled shallots and Mustard Seed Cream

First Course

Pear and St. Andre Salad
Candied Walnuts, St. Andre Cheese, Heirloom Tomatoes, Dried Cranberries, finished with
a Aged Balsamic Dressing

or

Caesar Salad
Classic Caesar Dressing and Home-made Croutons

or

Baby Arugula Salad
Red Onion, Bacon Confit, Roasted Shallots, with a Lemon-Truffle Dressing

Second Course

Creamy Butternut Squash Soup
Goat Cheese, Chive Oil

or

House Cured Scottish Salmon
Baby Herb-Pomegranate Salad, Caviar Relish and Blood Orange Drizzle

or

Sautéed Jumbo Shrimp
Wasabi Mashed Potatoes, Lemongrass Butter

Third Course:

Sautéed Day Boat Scallops
Hearts of Yukon Gold and Carrot White Truffle Reduction

or

Butter Poached Maine Lobster
Saffron Risotto, Buree Rouge

or

Filet of Beef
Crispy Sweetbreads, Cognac Cream

or

Crispy Duck Breast
Sautéed Figs , Bacon Confit and English Peas

Dessert Course:

Chef's Choice

Executive Chef -Shawn Davis