



VALENTINE'S DAY

STARTERS

asparagus bisque, cave aged gouda, cold pressed canola drip

or

roasted beets, arugula, charred fennel, dill yogurt

APPETIZERS

smoked salmon, caper berries, mache, charred enoki mushrooms, chive vinaigrette

or

charcuterie, cheese and preserves

MAIN COURSE

kuterra salmon wellingtons, sweet potato truffle purée

or

sundried tomato chorizo stuffed chicken, roasted garlic dauphinoise potatoes

or

braised boneless short ribs, smoked bacon croquet, pan drippings

or

tomato white bean cassoulet, charred brocolinni sweet potato purée

each entrée is paired with fresh seasonal vegetables

DESSERT

white chocolate cheese cake, espresso chocolate ganache

or

lemon, blueberry tort, layered meringue, poppy seeds, berries

***\$85 per person. Menu subject to change without notice depending on availability of product.
Please inform your server of allergies, not all ingredients listed.**