

Valentine's Day

4 - COURSE DINNER

FEBRUARY 14th

SOUP

Roasted Beetroot & Parsnip Bisque GF

Roasted beetroot & parsnip bisque, potato gaufrette, crème fraiche, fresh dill

SALAD

Compressed Cucumber Carpaccio Salad GF

White balsamic vinaigrette, extra virgin Spanish olive oil, watermelon radish, fresh arugula, muffaletta olives, feta cheese

MAIN

Sable Fish & Thai Curry Risotto GF/DF

6oz Pan seared sable fish, Thai coconut curry risotto, zucchini, citrus segments, garlic chips, lemongrass essence

\$70 per person

or

Chicken Cordon Bleu

6oz Free range chicken breast, capicola ham, smoked gouda, roasted red pepper coulis, smashed potatoes with fresh chives, dijon cream sauce, pickled fennel, carrots

\$65 per person

or

Vegan Steak DF

Roasted cauliflower steak, mesquite spice seasoning, crispy wild Pacific mushrooms, smashed potatoes with fresh chives, chimichurri puree, mushroom jus

\$60 per person

DESSERT

White Chocolate Lemon Berry Entrement

White chocolate strawberry mousse, lemon and lemongrass curd, chocolate sable, strawberry compote, rose blossom champagne sorbet

GF - Gluten Free | DF - Dairy Free

Vegan options available for all courses. Please ask your server for details.

Prices do not include gratuity.