

# Valentine's Day

## 4 - COURSE DINNER

FEBRUARY 14<sup>th</sup>

### 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.*

