

VALENTINE'S DAY DINNER FEATURES

STARTERS

Beet Cured Salmon Gravlax
Beets, Pickled Radish, Fennel, Dill Aioli,
Crispy Salmon Skin, Ginger
15

Lobster Bisque
Smoked Paprika Cream and Chives
20

ENTRÉE

Scallop + Lobster Cream Risotto
Seared Diver Caught Scallops, Lobster Cream Sauce,
Sweet Corn and Asparagus Arborio Risotto
48

Prime Rib Dinner
Canadian Prime Rib Roasted on the Bone, Sautéed Green
Asparagus and Mushrooms, Mashed Potatoes, Yorkshire
Pudding, Au Jus and Horseradish
58

DESSERT

Mille-Feuille
Layers of Puff Pastry filled with Earl Grey Pastry Cream,
Orange Butter Sauce, Strawberry Coulis
12