

Valentine's Day MENU

TO SHARE

MILK BREAD

bay leaf honey + maître d' butter

FIRST COURSE

AHI TUNA

edamame puree, rice tuille, pickled radish
soy maple glaze

or

FRASER VALLEY MUSHROOM TART

chanterelle, cremini, porcini, herb garlic ricotta
confit red onion, chimichurri, butter crust

or

DUCK RILLETTES

pickle shallot, watercress, sour cherries
beef tallow crostini

CHÂTEAU DE LA GARDINE CÔTES DU RHÔNE BLANC | FRANCE

PALATE CLEANSER

SPARKLING BLOOD ORANGE SORBET

MAIN EVENT

5oz GRILLED BISON TENDERLOIN

roast garlic pomme puree, roasted baby beets
cipollini onions, peppercorn & herb jus

or

SMOKED SABLEFISH

turnips, carrot, polenta cake, mojo rojo sauce

or

BEETROOT + GOAT CHEESE CANNELLONI

salt roasted beets, pine nut crumb, fennel cream

BOGLE VINEYARDS OLD VINE ZINFANDEL | USA

LAST BITE

BOX OF SWEET DECADENCE FOR 2

chocolate, truffle, bon bon

RUFFINO PROSECCO | ITALY

\$85 per person

\$18 wine pairing, 3oz per course

