



VALENTINE'S DAY

Tuesday, February 14, 2023

Three-Course Prix Fixe Menu

\$265 per person

including glass of Champagne

AMUSE-BOUCHE

Savoury Churro
tuna and caviar

FIRST COURSE

- choice of -

Foie Gras
hudson valley foie gras, strawberry gele, mustard greens bouquet

Oysters & Beetroot
poached oysters, textures of beetroot, horseradish

Cream of Butternut Squash
pumpkin seed pesto, coconut, smoked oil (V)

ENTRÉE

- choice of -

Dover Sole Meuniere
potato scaled, asparagus, sorell hollandaise

Steak & Lobster
AAA filet, butter poached lobster, hay infused jus

Braised Mushroom Pappardelle
hand cut pasta, roasted hen of woods, pecorino (V)

DESSERT

- choice of -

Fondant au Chocolat
manjari chocolate ganache, elderflower ice cream (V)

Raspberry Red Velvet
beet sponge, raspberry bavaois, cream cheese chantilly

V - Vegetarian

Kindly note, prices in Canadian dollars and do not include taxes or gratuity.