



Valentine's 2018

Perfect to share by candle light

Starters

Classic French Onion soup

Warm Brie Tartines – rye sour dough crustini, whipped double cream Brie, brandy flambé grapes with crushed walnuts, truffle oil drizzle

Watercress, Spinach Beet salad – strawberries, scallions, pickled beets, Dijon mustard vinaigrette, honey dust hempseed.

Mains

La mer et Terre – Canadian prime 16oz porterhouse steak, vodka garlic sauté prawns, chimichiri sauce, blue cheese aioli, sauté spinach greens, arancini croquettes, seasonal vegetables

Lac du Manitoba – pan seared pickerel, hot smoked Arctic char medallions, goldeye tartiflette, seasonal vegetables

Trio d'Agneau – half rack lamb, port braised lamb shank, with house made potato gnocchi, roast apples celery root vegetable medley.

Desserts

Strawberry tuxedo flourless chocolate cake.

French vanilla brûlée, with English short bread cookie, rose petals

Red velvet beignets, milk chocolate ganache filling, whipped Chantilly.

98.\$ per sharing platter, subject to taxes plus gratuity. Regular menu will also be available on Feb 14/18