



VALENTINE'S DAY 2021

STARTER | choose one

Roasted Parsnip + Hazelnut Soup

anise whipped mascarpone, white fig + candied filberts

Fire + Ice Salad

strawberry, papaya, baby beets, pickled onion, candied pecans + honey champagne dressing

Chilled Shrimp Carpaccio

poached and sliced, with gooseberries, tabasco granita + chimichurri

Duck Confit Tarte Tatin

pear, brie cheese, black pepper caramel + shallot confit

ENTRÉE | choose one

Charbroiled Filet of Beef | \$75

casino butter, leek gratin, grilled asparagus, parmesan fondue + bourbon banyuls reduction

Pan Seared Jumbo Scallops | \$72

lobster risotto cake, braised pearl onion, honey roasted parsnip + tarragon cognac butter

Maple Leaf Farm Duck Breast | \$68

confit leg, forbidden fried rice, parsley puree, mushrooms + bitter orange salad

Truffle + Chive Agnolotti | \$55

salsify puree, endive + hazelnuts

DESSERT | choose one

Chocolate Covered Strawberry Cake

white chocolate milk crumb + vanilla bean crème

Lemon Custard Tart

fresh berries + toasted meringue

Black Out Mousse Cake

espresso caramel gelato + almond crumble