

# VALENTINES DAY

\$75

## AMUSE

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### **Qualicum Bay Scallop**

*Pistachio, oyster veloute, pickled kohlrabi*

## APPETIZER

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### **Wild Boar Apricot Terrine**

*Fermented pumpkin, lemon olive oil, sel gris crackers*

OR

### **Hazelnut Crusted Pont Neuf Goat Cheese**

*Winter greens, soleggiati tomato, roasted onion & grainy mustard vinaigrette*

## ENTRÉE

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### **Arctic Char**

*Reverse seared icy waters Arctic Char, creamed corn tarragon, walnut & brie pierogi, preserved tomato confit*

OR

### **Beef Wellington**

*Two Rivers Beef, truffled mushroom duxelle, charred rainbow carrots, cipollini agrodulce, lemon thyme demi-glace*

OR

### **Roasted Cauliflower “Steak”**

*Smokey spiced almonds, tomato fondue, kale chips, king oyster mushroom*

## DESSERT

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### **Coconut Milk Cheesecake**

*Passion fruit chia seed glaze, honey toasted nuts candied coconut chips*

OR

### **Chocolate Pate**

*Preserved cardamom star anise peach leather, pomegranate, sable cookie*

\*All prices subject to applicable taxes and 18% Gratuity