

Valentine's Day

*****Please inform us of any allergies or intolerances***

AMUSE-BOUCHE

Charred Leek, Cheddar & Potato Croquette/Panko & Paprika Breading/Romesco Sauce

FIRST COURSE

KALE - Baby Kale, Arugula, Pear, Maple Candied Pecans, Amazing Grey Aged Goat Cheese, Smoked Crab-apples & Espelette Vinaigrette

or

Soup (vegan) - Sweet Potato & Pear Potage, Caramelized Pear, Carrot & PX Vinegar Gastrique

or

DUCK - Duck Confit & Mascarpone Tortellini, Fried Duck Skin, Duck & Potato Broth, Sage & Thyme Oil

or

SHRIMP

Shrimp & Lemongrass Dumplings/Conpoy Broth/Green Onion/Sesame Chili Oil

SECOND COURSE

PIG'S EARS - Crispy Fried Pig's Ears, Kimchi Powder, Pecornio, Ponzu Mayonnaise

or

SCALLOPS - Sweet Soy Glazed Scallops, Sea Salt & Wasabi Labneh, Freekeh, Pickled Kohlrabi Ribbons, Dill

or

TUNA - Raw Yellowfin Tuna, Yuzu Compressed Cantaloupe, Cucumber, Mint, Jalapeno, Puffed Amaranth
Add \$6

or

RADICCHIO - Grilled Radicchio, Boursin, Saba Vinegar, Chianti Olive Oil, Toasted Pine Nuts, Parsley

or

FOIE GRAS - Sortilège Spiced Foie Torchon, Niagara Peach & Cardamom Chutney, Brioche
Add \$10

MAIN COURSE

SEAFOOD PASTA - Grilled Chinook Salmon, Seared Scallops, Babyneck Clams, Nordic Shrimp, Egg Tagliatelle, Shaved Fennel, Pernod Cream, Fresh Herbs, Pecorino

or

PHEASANT CASSOULET - Rabbit, Duck & Suckling Pig Sausage, Sous-Vide Magret, Confit Leg, Bacon, White Beans, Roasted Carrots, Red Wine Jus

or

CHICKEN - Espelette & Lemon Marinated Chicken, Moroccan Spiced Fonio, Crushed Pistachio, Roasted Cauliflower, Apricot & Preserved Lemon Purée, Pomegranate Molasses, Harissa Jus

or

TOFU vegan - Tofu & Walnut Crumble, Mushroom Risotto, Green Peas, Sautéed Wild & Farmed Mushrooms, White Truffle Oil

or

BEEF - 48-hours Sous-Vide Denver Steak, Cheesy Polenta Cake, Grilled Broccoli & Scallion, Roasted Carrots, Creamy Mushroom & Peppercorn Sauce

DESSERT

CHOCOLATE TART - Chocolate Shell/Dark Chocolate Moelleux/Ganache/Raspberry Coulis/Cocoa Tuile/Esspresso Whipped Ganache

or

MAPLE - Maple Sugar Pie, Maple Candied Pecans, Sunchoke Ice Cream, Maple Salted Caramel, Maple Vinegar Reduction

or

WHITE CHOCOLATE - White Chocolate, Cranberry & Sweet Clover Blondie, White Chocolate Crèmeux, Strawberry & Rhubarb Jam, Meringue

or

PANNA COTTA (vegan) - Bourbon & Birch Syrup "Panna Cotta", Morello Cherry Jam, Maple Candied Hemp Seeds, Cocoa Nibs

**includes coffee or tea*

\$92.00 per person (plus tax and gratuity)
optional wine pairing available, price to be determined