



THREE COURSE VALENTINES DINNER MENU

Starters

WINTER GREENS 9

Seasonal Greens, Dried Cranberries, Candied Almonds, Maple Balsamic Dressing

ROASTED BEET SOUP 9

Beet Soup, Dill Crème Fraiche, Beet Chips

Entrees

STRIP STEAK 29

Fire grilled strip steak, Truffle Whipped Yukon Gold Potato, Seasonal Vegetables, Peppercorn Brandy Jus

MERLOT BRAISED SHORT RIB 27

Slow Roasted Short Rib, Whipped Yukon Gold Potato, Seasonal Vegetables, Cherry Merlot Jus

CHICKEN SUPREME 25

Apple Brie & Prosciutto Stuffed Chicken, Butternut Squash Risotto, Seasonal Vegetables, Chardonnay Cream

ARCTIC CHAR 26

Pistachio Oat Crusted Arctic Char, Miso Maple Gastrique, White Wine Risotto, Seasonal Vegetables

Desserts

CHEESECAKE 9

Vanilla Bean Cheesecake, Sour Cherry Compote, Chantilly Cream

CHOCOLATE ESPRESSO POTS DE CRÈME 9

Chocolate Coffee Pots de Crème, Cinnamon Beignets

Vegan and Vegetarian Options will be available

3- Course Menu, \$42 per Guest,

Reservations Recommended - February 14th, 15th & 16th, 2019

