



Valentine's Dinner

February 12th, 13th, 14th, 2021

From 4:00 pm – 9:00 pm

APPETIZER

Creamy Lobster Risotto

Poached Canadian lobster, small sweet green peas

Finished with Grana Padano and fresh chives.

Or

Warm Vine Ripe Tomato and Bocconcini Cheese Tart

Kalamata olives tapenade, fresh basil oil,

Local micro greens.

ENTRÉE

Slowly Braised Alberta Elk Osso Bucco

Fresh chives and butter pappardelle, wild mushrooms medley,

Port wine reduction.

Or

Pan Seared Artic Char and Nova Scotia Sea Scallops

Cauliflower puree, roasted vine ripe tomatoes,

Steamed asparagus served with a chardonnay beurre blanc.

DESSERT

Dark Callebaut Chocolate Mousse Cannelloni

Frangelico crème anglaise, white chocolate shaving and fresh berries

\$55/per person

Above prices do not include 5% GST.