

Valentines Menu

Lobster bisque

confit leeks, tartufata crema, smoked tomato

or

Cured BC Chinook

buttermilk + grapefruit sauce, vanilla bean oil, crispy celeriac, basil

Whipped foie gras tart

Honeycrisp apple, maple syrup

or

pan fried St Albert halloumi

roasted + marinated mushrooms, herb + pumpkin seed pesto

slow roasted striploin + braised beef cheek

potato puree w/ cheddar + garlic, roasted carrots, mustard sauce

or

handline caught Fogo Island cod

stewed peppers + fennel w/ sausage

fennel + lemon aioli, breadcrumbs

sticky chocolate stout cake

malt ice cream, toffee sauce, pretzel crunch

or

coconut pavlova

passion fruit curd, vanilla cream, wild blueberry compote

\$85 plus tax & gratuity

(includes a glass of Hinterland Sparkling)

Optional Wine Pairings will be available

Please call 613719 1315 to reserve