



## VALENTINES DAY MENU

### APPETIZERS

#### SALAD

Baby lettuce + candied pecans + poached apples + aged cheddar + vanilla & fig dressing

OR

#### SOUP

Mushroom + cream + truffle crème fraîche + chives

OR

#### SHRIMP

Sous vide + black olives + capers + artichoke + grape tomato + EVOO

### MAIN COURSES

#### CHICKEN

Pan seared + root vegetable lasagna + green beans + leek & brie cream sauce

OR

#### BEEF TENDERLOIN

AAA Alberta + porcini demi + roasted cauliflower + parmesan potato cakes + baby spinach

OR

#### SALMON

Pan roasted + butternut squash puree + maple butter + kale + walnuts + dried cranberries

### CHOICE OF DESSERT

FIRST SEATING 5/5:30/6

SECOND SEATING 7:30/8/8:30

BOTH SEATINGS \$60