

VALENTINE'S DAY DINNER

Tuesday, February 14, 2012

STARTERS

Appetizer Plate for Two:

Seared rare ahi tuna with mango yuzu marmalade
Prosciutto wrapped wild prawns stuffed with dungeness crab
Roast tomato and goat cheese bruschetta, pesto and balsamic drizzle
20.00

Fresh Shucked Komo Gway Pacific Oysters, sweet Cabernet Franc ice syrup,
mignonette, lemon and pink grapefruit pearl
13.00

Komo Gway Oysters Rockefeller, New Orleans classic
baked with spinach and breadcrumbs
14.00

Morgans Prawn Cocktail, poached wild prawns, herb salad,
cocktail sauce, tomato gastrique and seaweed caviar
12.00

ENTREES

Grilled Angus Beef Tenderloin and Braised Beef Short Rib, potato and parsnip puree,
ragout of leeks, wild mushroom and lobster, red wine black truffle sauce
32.00

Pan Roasted Chilean Seabass, side stripe shrimp risotto,
French beans and lobster bisque sauce
32.00

"Yarrow Meadows Farm" Duck Breast and Duck Leg Confit, chive and ricotta gnocchi
with wild mushrooms, butternut squash puree and natural duck jus
32.00

Seared Qualicum Bay Scallops and Braised Pork Cheeks, potato and white truffle ravioli,
black trumpet mushrooms and smoked pork jus
32.00

DESSERTS

Chocolate Walnut Brownie, chocolate mousse, dulce de leche ice cream,
crispy banana and salt caramel
10.00

Artisanal Cheese Plate for Two, fig jam, fruit and nuts
12.00

*Early seating menu and "2 for \$15" appetizers
will not be available on Valentine's Day*