



## VALENTINES DINNER 2021

*join us in the great room for a romantic and specially prepared  
four course surf & turf dinner for two, designed for sharing*

**\$240 for two**  
*add wine pairings \$36 each*  
*+ tax & gratuity*

---

**glass of charme de l'île rosé bubbles unsworth**  
*or non- alcoholic cider*

### AMUSE

#### OYSTERS

fresh shucked west coast oysters,  
champagne ice, apple, citrus  
*add extra oyster \$3.25 + tax*

### STARTER

#### TUNA & SPOT PRAWNS

dill cured albacore tuna, poached spot prawns,  
blood orange, radish, avocado emulsion, kelp, crispy kataifi

*alderlea pinot gris 2019 5oz*  
*cowichan valley, vancouver island bc*

### MAIN

#### CRAB & WAGYU BEEF

braised brant lake wagyu chuck flat, whole dungeness crab,  
herb butter, smoked beet and goat cheese risotto, roasted carrot  
& kale salad, pickled mustard seeds, almond granola

*burnt timber 'monarch vineyard' cabernet sauvignon 2013 5oz*  
*okanagan bc*  
*or*  
*covert farms sauvignon blanc / semillon 2019 5oz*  
*okanagan bc*

### TO FINISH

#### CHOCOLATE RASPBERRY TART

dark chocolate, raspberry cremeux,  
pink rose meringue & raspberry gel

*venturi schulze 'brandenburg no.3' 2011 2oz*  
*cobble hill, vancouver island bc*