



# VALENTINES FEATURES

*Friday, February 14<sup>th</sup> to Saturday, February 15<sup>th</sup>*

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## DINNER

### FRESH SHUCKED OYSTERS • 20 | 38

local bc oysters, black currant yuzu kosho mignonette, horseradish, lemon

### CRISPY COD CAKE • 21

flaked local ling cod, potato, lemon, dill, charred pickle relish, buttermilk bisque emulsion, shaved fennel

### *PLATTER FOR TWO*

### WAGYU BEEF & CRAB • 149

12 hour smoked brant lake wagyu chuck flat, dungeness crab agnolotti, crab beurre blanc, broccoli, fennel, and arugula, 'caesar salad', pumpkin seeds, lemon-anchovy vinaigrette, parmesan

### FEATURE MACARON • 7

2 pieces

### FEATURE COCKTAILS

love birds tofino distillery rose hibiscus gin, rose syrup, lemon juice, hibiscus juice, egg whites or vegan foamer option • 18

NON ALC love hurts canelo non-alcoholic tropical gin, hibiscus juice, lemon juice, egg whites only • 14

### BUBBLE FEATURES 5oz | bottle

narrative xc rose sparkling • 10 | 40

unsworth charme de l'île sparkling • 13 | 55

NON ALC ones sparkling rose • 12

### WINE 5oz | 8oz | bottle

RED quails gate pinot noir • 14 | 19 | 65

WHITE wild goose autumn gold • 14 | 19 | 65