

St. Valentine's Day Menu

*3 Course Dinner | \$54 per person
Friday February 10th - Tuesday February 14th
Seating Times From 5:00 p.m. to 10:00 p.m.*

Start

Double Potato & Bacon Soup

Nova Scotia Scallop

Asparagus Risotto & Lemongrass Clam Foam

*Arugula, Spinach & Roasted Baby Bell Peppers stuffed with
Fairwind Farms Goat Cheese, Pine Nuts, & Sundried Berries
Caramelized Walnuts & Sherry Current Dressing*

Entrée

6 oz AAA Beef Tenderloin Rossini

*House Made Pastry, Foie Gras, Mushrooms & Foyot Sauce
Seasonal Vegetables*

Potato Scale Snapper

*Casserole of Chick Pea, Caramelized Onion,
Tomato, Olive & Artichoke
Finished with Garlic Olive Oil*

Alberta Premium Pork Loin Chop

*Sauerkraut, Mushrooms & Double Smoked Bacon
Plum Balsamic Glaze*

Dessert

Chocolate Truffle Heart with Vanilla Bean Ice Cream

Berry Souffle with Raspberry Mousse

Coffee and Taco Teas Included

