



VALENTINE'S MENU

February 14th, 2009

CHEF'S AMUSE BOUCHE

First Course

LOCAL HEIRLOOM BEET &
BLOOD ORANGE SALAD
shaved fennel & baby frisée, balsamic
2007 Dry Riesling

Second Course

QUALICUM BAY SCALLOP CEVICHE
kushi oyster, daikon radish
apple, Meyer lemon emulsion
2007 Chenin Blanc
or
PURÉE OF FOREST MUSHROOMS
Tiger Blue gougère, porcini cream
2006 Cabernet Sauvignon

Third Course

FILLET OF ARCTIC CHAR
dungeness crab & chive crêpe
julienne of carrot, summer peach gastrique
2007 Dry Riesling
or
AAA BEEF FILET "EN CRÈPINETTE"
portabella mushrooms, spinach, roasted parsnips
olive oil potatoes, foch reduction
2006 Old Vines Foch
or
DELICATA SQUASH AGNOLLOTI
roasted cipollini onions, sweet peas
pine nuts, brown butter
2006 Chardonnay

Dessert

CHOCOLATE TASTING
Non Vintage Tawny