



VALENTINE'S DAY SPECIAL DINNER

Truffled mushroom strudel, fig butter sauce

or

Steamed mussels, tomato

fennel saffron broth

or

Asparagus arugula salad

champagne vinaigrette



Raspberry sorbet



Pistachio crusted halibut filet

mushroom risotto, rosemary butter sauce, seasonal vegetables

or

Pan roasted Fraser Valley duck breast

whipped-baked potato, brandied cherry jus, seasonal vegetables

or

Grilled beef filet

whipped-baked potato, grainy mustard demi, seasonal vegetables



Truffle and tuxedo strawberry for two

or

Chocolate tulip, raspberry mousse

\$42

**Wine pairing \$12 for two glasses*

