

BLACK+BLUE

vaLEntINE's Day

CHOOSE AN APPETIZER, ENTREE & DESSERT - \$85PP

Canapés for Two

chef's selection

Appetizers

Yellow Split Pea & Hamhock Soup
smoked ham, rosemary toast

Traditional Tableside Caesar Salad
lemon parmesan dressing, crisp romaine

Seared Jumbo Scallops
charred pineapple salsa, fine herbs, chicharron

Organic Beet Salad
salt roasted beets, pickled beets
goat's cheese purée

Poached Jumbo Shrimp Cocktail
house cocktail sauce, lemon

Wagyu Beef Carpaccio
black olive mustard, pacific rock cheese
baby kale, garlic & herb loaf

Entrées

Canadian Prime Steaks

all steaks served with seasonal vegetables, mashed potatoes, red wine jus
New York Strip Loin (12oz) *or* Beef Tenderloin (8oz)

Beef Wellington
puff pastry, mushroom duxelle
seasonal vegetables, red wine jus

Roasted Wild Mushroom Ragu
creamy polenta, winter greens, shaved truffle

Salmon Steak Stuffed with Scallop
caviar beurre blanc, sautéed spinach
crushed fingerling potatoes

Surf & Turf
beef tenderloin & dungeness crab cake
charred courgettes, bonito-rosemary sauce

Meat & Seafood Platter

MINIMUM 2 PEOPLE PER ORDER

canadian prime strip loin, atlantic lobster tail, mashed potatoes
seasonal vegetables, brussels sprouts

Dessert

Baked Alaska
bailey's ice cream, espresso, ganache
almond sponge, cookie crumble

Lemon Raspberry Mousse Cake
coconut dacquoise, lemon mousse
rose cream

Chocolate Cheesecake
passion fruit sauce, chocolate tuile