

Luxe Bistro Valentine's Day Menu

Early Seating

Amuse Bouche Upon Arrival

First

Angus Reserve Beef Carpaccio

crispy shallots / Dijon / currents / Grana Padano shavings / lemon / truffle oil

or

Bairdi Crab and Blood Orange Salad

avocado / fried bread / charred tomatoes / chillies / fennel pollen / red onions

or

Golden and Red Beet Salad

pine nut pesto / apple chutney / crispy goat cheese / arugula

Second

Grilled Angus Reserve Beef Tenderloin

Le Clos St. Ambroise mash / green beans / foie gras croustilles /
sherry vinegar and black truffle jus

or

Crispy Skin Duck Breast

duck confit / parsnip puree / stewed white beans / beech mushrooms /
shallot and orange gastrique

or

Icy Waters Arctic Char

oyster and mussel stew / fingerling potato / green kale /
red pepper compote / old bay

Dessert

Marie is Presently Designing Dessert Choices

\$60 pp plus taxes and gratuities

Luxe Bistro Valentine's Day Menu

Late Seating

Amuse Bouche upon arrival

First

Butternut Squash Puree

brown butter crème fraiche / toasted pumpkin seeds

or

Corn and Potato Bisque

cheddar and sage fritters / chilli oil

Second

Angus Reserve Beef Carpaccio

crispy shallots / Dijon / currents / Grana Padano shavings / lemon / truffle oil

or

Bairdi Crab and Blood Orange Salad

avocado / fried bread / charred tomatoes / chillies / fennel pollen / red onions

or

Golden and Red Beet Salad

pine nut pesto / apple chutney / crispy goat cheese / arugula

Intermezzo

Lemon Sorbet

hibiscus pearls / sparkling wine

Third

Grilled Angus Reserve Beef Tenderloin

Le Clos St. Ambroise mash / green beans / foie gras croustilles /
sherry vinegar and black truffle jus

or

Crispy Skin Duck Breast

duck confit / parsnip puree / stewed white beans / beech mushrooms /
shallot and orange gastrique

or

Icy Waters Arctic Char

oyster and mussel stew / fingerling potato / green kale /
red pepper compote / old bay

Dessert

Marie is Presently Designing Dessert Choices

\$75 pp plus taxes and gratuities