

V A L E N T I N E ' S  
D A Y  
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*Champagne*  
*Henriot, Souverain Brut, Reims NV*

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MOSAIC OF VENISON WITH JUNIPER AND BLACK TRUFFLE  
Celery Root, Sweet and Sour Chestnuts

DUNGENESS CRAB WITH HEART OF PALM  
Celery Crème Fraîche, Lettuce, Granny Smith Apple

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PAN ROASTED QUALICUM BAY SCALLOPS  
Caramelized Endive, Tangerine Glaze

BC SPOT PRAWNS WITH CORIANDER  
Curried Cauliflower Coulis and Apple Chutney, Mint Oil

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ROASTED ST. PIERRE  
Chorizo-Squid Fricassée, Artichokes, Fennel Seed Crispy Panisse

SLOW BAKED ARCTIC CHAR  
Leek Royale, Caviar Veloute

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OPAL VALLEY RACK OF LAMB  
Smoked Paprika Crust, Stewed Japanese Eggplant  
Cucumber-Mint Yogurt

DUO OF AAA BEEF  
Red Wine Braised Short Rib with Potato Fondant and Rosemary Soubise  
Seared Rib Eye with Braised Romaine and Shallot

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RASPBERRY PANNA COTTA  
Vacherin & Millefeuille

APPLE THREE WAYS  
Blood Orange Reduction Sauce

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WHITE CHOCOLATE & MANGO BAR  
Lemon Poppy Seed Ice Cream  
Fruit "Farandole"

CHOCOLATE BLACKOUT BOURBON CAKE  
"Petit" Café Liegois