

Valentine's Menu

Tuesday, February 14, 2012



Canapés



Salad of Roasted Beets and Farmhouse Chèvre
Crisp Apple, Seasonal Leaves & Herbs, Walnut Dressing

Wine Pairing: Lucien Albrecht, Brut Rosé, 3 oz. glass



Nova Scotia Lobster Bisque
Lobster, Tomato, Tarragon

Wine Pairing: Chateau Gaudrelle, Chenin Blanc 3 oz. glass



Pan Seared British Columbia Coho Salmon
Sunchoke, Smoked Salmon & Arugula 'Hash'
White Wine Velouté

Wine Pairing: Sandhill, Chardonnay, 3 oz. glass

Or

Pan Seared Qualicum Bay Scallops
Dungeness Crab & Fennel Risotto

Wine Pairing: Oyster Bay, Sauvignon Blanc, 3 oz. glass

Or

Seared Breast of Brome Lake Duck
Confit of Leg, Butternut Squash,
Cherry and Port Reduction

Wine Pairing: Kenwood, Pinot Noir, 3 oz. glass

Or

Grilled Tenderloin of Alberta Beef
Potato Gratin, Rapini, Green Asparagus,
Truffle Madeira Sauce

Wine Pairing: Terra Noble Reserva, Merlot, 3 oz. glass



Grand Dessert "Pour Deux"

Raspberry and Whipped Mascarpone Sable, Passion Fruit Crème Brûlée,
Dark Chocolate Ganache Tart, New York Style Apple Caramel Cheesecake

Wine Pairing: Errazuriz, Late Harvest Sauvignon Blanc, 2 oz. glass

Loose Leaf Tea Selection, Freshly Brewed Coffee & Valentine's Chocolates



Prepared by Executive Chef **Lee Parsons**

\$95.00 per person for dinner - Add \$35.00 with wine pairing.
Price does not include tax or gratuities



Bacchus