

# A Week of Valentines

February 8<sup>th</sup> - 14<sup>th</sup> 2012  
Three courses from the Heart

## First Offerings

### **Salt spring Island Goat Cheese & Gold Beef Napoleon**

handpicked greens, black creek honey & pomegranate emulsion  
or

### **Tofino "Johns" Smoked Salmon Veloute**

candied salmon dumplings

wine suggestion: **Loimer 'Lois' Gruner Veltliner 2009 Austria** 5oz gl \$5.5 3oz tst \$3.5

## Entrees

### **Smoked Paprika Broiled King Prawns**

lemon grass & arctic surf clam risotto  
or

### **Skillet Roasted "Yarrow Meadows" Duck Breast**

warm house smoked bacon & lentil stew  
caramelized apple & blackberry jus  
or

### **Grilled "Black Angus" 6oz Beef Tenderloin**

baby new potato terrine, roasted shallot demiglaze

wine suggestion: **Wolf Blass Chardonnay 2010 Australia** 5oz gl \$7 3oz tst \$4.50

OR **The Show Cabernet Sauvignon 2009 California** 5oz gl \$8 3oz tst \$5.00

## Final Touch

### **Belgium Chocolate Torte**

berry coulis

**\$35 per person** (wine & tax not included)



# Valentines Eve

February 14<sup>th</sup>, 2012

Five courses from the Heart

## Amuse - Bouche

### **Roasted Satorie Oyster**

*basil cream & pancetta gratin*

## First Offering

### **Saltspring Island Goat Cheese & Gold Beet Napoleon**

handpicked greens, black creek honey & pomegranate emulsion

wine suggestion: **Loimer 'Lois' Gruner Velliner 2009 Austria** 5oz gl \$5.5 3oz tst \$3.5

## Second Offering

### **Tofino "Johns" Smoked Salmon Veloute**

candied salmon dumplings

wine suggestion: **Beaufort Vineyards Ortega 2009 Comox Vly** 5oz gl \$5 3oz tst \$3

## Entrees

### **Smoked Paprika Broiled King Prawns**

lemon grass & arctic surf clam risotto

or

### **Skillet Roasted "Yarrow Meadows" Duck Breast**

warm house smoked bacon & lentil stew

caramelized apple & blackberry jus

or

### **Grilled "Black Angus" 6oz Beef Tenderloin**

baby new potato terrine, roasted shallot demiglaze

wine suggestion: **Wolf Blass Chardonnay 2010 Australia** 5oz gl \$7 3oz tst \$4.5

OR **The Show Cabernet Sauvignon 2009 California** 5oz gl \$8 3oz tst \$5

## Final Touch

### **Chef's Signature Chocolate Lasagna**

chocolate paper, blackberry port coulis

\$42 per guest

\$80 per couple

(wine & tax not included in pricing)

