

Valentine's Day 2010

At

Silverado WestCoast

Grill

\$47.00 per person

Artisan-baked bread's, flavored butter, tapenade
Coffee & tea.

First Offering

Yukon Gold Potato Puree
Sweet potato chips

~Hester Creek Pinot Gris 2007

or

Candied Pecan & Goat Cheese Salad
Strawberry & white balsamic dressing

~Hester Creek Pinot Gris 2007

or

"Black Creek" Bison Tenderloin Carpaccio
Shaved parmesan, truffle marinated mushrooms

~Castillo de Monseran Grenache 2005

Intermezzo

Strawberry Black Pepper Ice

Entrée

Pan Seared Alaska Black Cod
Roasted fingerling potato & shallot cake,
Saffron & fennel cream

~Wolf Blass Yellow Label Chardonnay 2007

or

WestCoast Grill's "Surf & Turf"
Air Dried Black Angus Strip Loin
Dungeness Crab & Natural Pastures Brie Gratin
Baked risotto cheesecake, chive & tarragon béarnaise

~Carbrea Pinot Noir 2007

or

Skillet Roasted "Cowichan Farm's" Chicken Breast
Fireweed honey & aged balsamic glaze
Gala apple & mandarin spinach salad

~Quails Gate Dry Riesling 2007

Final Touch

Trio of Chocolate
Warm chocolate torte,
Kahlua & pistachio truffle,
Chocolate lasagna

~Carbrea Blackberry Port

3oz. Wine Pairings ~ \$24 Extra
Prices do not include taxes or gratuity

Chef Andrew Stigant