

Valentines Menu 2010

Roast Sweet Corn Soup

Poached roma tomato, dungeness crab meat, chive crème fraiche,
\$9

Deep Fried French Brie Cheese

Fresh herb breadcrumbs, cranberry orange compote
\$8

West Coast Oyster Sampler

*Half dozen local oysters prepared:
Baked with goat cheese cream & spinach, panko crust & fried, raw with lemon*
\$14

Heart of Romaine Lettuce

House Caesar vinaigrette, foccacia croutons, grated fresh parmesan
\$8

Butter Lettuce and Baby Greens

Orange segments, dried cranberries, crisp vegetable julienne, pistachio vinaigrette
\$7

Grilled Black Tiger Prawn Brochette

Roast fennel and Bourbon butter, potato, red cabbage and apple slaw
\$8

Main Entrees

Grain Fed Veal Loin

Roasted with Oregon black truffle, fresh herb mashed potatoes, marsala café au lait
\$30

Alberta Beef Tenderloin and Lobster

*Butter poached Atlantic lobster meat, fresh herb mashed potatoes, rich lobster sauce and Port
demi-glaze*
\$40

Herb Crusted Halibut Filet

Morel mushroom, saffron risotto and vermouth cream
\$29

West Coast Scallops and B.C. Spot Prawns

Fresh Roma tomato, saffron risotto, Pernod cream
\$26

Wild Coho Salmon Roulade

Scallops and Crab Stuffing, Saffron risotto, Fresh Herb Coulis
\$25

Fraser Valley Duck Breast

Duck Confit Cannelloni, Blueberry Demi
\$24

Roast Rack of Australian Lamb

Roast garlic, red potato & root vegetable timbale, Cabernet demi
\$30