



VALENTINE'S DAY TABLE d' HÔTE

Tuesday, February 14, 2012

AMUSE

Albacore Tuna Tataki
with goat cheese, yuzu, truffle oil, pine nuts

FIRST COURSE *choice of*

Confit Salad
with Chicken Confit, Arugula, Roasted Almonds, Pears &
Fleur des Monts

Russian Borscht Soup
with Beets, Spiced Foam, Green Apples & Cold Pressed
Canola Oil

Traditional Beef Tartare
with Black Garlic, Horseradish Mayo & BCB Potato Chips

MAIN COURSE *choice of*

Beef Striploin & Frites
with Fois Gras Butter, Bordelaise Sauce, Sautéed Mushrooms
& Truffle Mayo

Truffled Roast Chicken Breast
with Rutabega Purée, Carrots, Brussel Sprouts, Leeks,
Roasted Garlic & Lemon Jus

Crispy Soft Shell Crab & Pork Belly
with Corn, Cilantro, Green Onion, Kale &
Shiitake Mushrooms

DESSERT *choice of*

Creme Brulée
Traditional Vanilla with Almond Biscotti Crumble

Rocky Road
Dark Chocolate Cremeux, Marshmallow, Oreo Soil,
Salted Caramel & Banana Almond Ice Cream

4 course dinner \$75 per person
plus tax and gratuity

Chef Patricia Larkin

