

## **VALENTINE DINNER 2018**

### **HORS D'OEUVRES**

Smoked salmon, pickled cucumber with infused dill & fried caper.  
Prosciutto ham, with baby pear, poached asparagus & Pico de Gallo.  
Vegetarian samosas with a tangy mango compote.

**Warm sourdough loaf, served with whipped tapenade & butter balls.**

### **SOUP**

Duo of roasted butternut squash, maple & ginger together with a red beet & cinnamon puree.

### **STARTER COURSE**

#### **Hearts of Romaine**

Crisp romaine leaves, drizzled with a creamy garlic citrus dressing.  
Topped with a warm Italian bread stick, double smoked bacon & microgreens.

### **SORBET COURSE**

Mango sorbet topped with scorched coconut, raspberry & sweet wafer.

### **MAIN COURSE**

CHOOSE ONE OF THE FOLLOWING THREE ITEMS

#### **Beef Fillet**

Alberta AAA beef tenderloin, grilled to your liking.  
Roasted fingerling potatoes, crispy shallots & sea salt.  
Green peppercorn Cabernet au jus, tarragon béarnaise.

#### **West Coast Salmon & Lobster**

Pan seared, glazed with apricot, brandy and lemon.  
Served atop a creamy lobster & basil risotto, saffron oil.

#### **Butternut Squash Ravioli**

Cherry tomato Puttanesca sauce, Grana Padano cheese.

#### **Vegetables**

Poached asparagus  
Grilled pepper  
Roasted acorn squash  
Buttered snow peas

### **DESSERT COURSE**

Sticky Toffee Pudding

Fresh berries, warm caramel sauce, Pirouline, macaroon, & vanilla ice-cream.