

HAPPY VALENTINE'S DAY

FIRST COURSE

Pear & Brie Salad
red wine poached pear, phyllo baked brie
& butterleaf lettuce

OR

Seafood Chowder
clams, market fish & smoked oysters

SECOND COURSE

Grilled 7 oz Alberta Beef Striploin
lyonnaise potatoes, seasonal vegetables
& red wine blue cheese demi-glace

OR

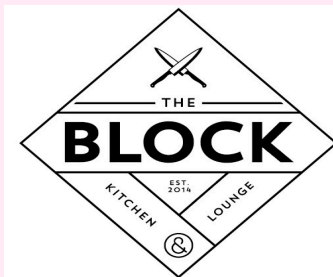
Scallop Ravioli
house-made red beet & cherve ravioli
& Parmesan cream sauce

DESSERTS

Chocolate Torte
raspberry white chocolate ganache
& cashew brittle

OR

Granny Smith Apple Bread Pudding
salted caramel sauce & vanilla bean gelato



\$40.00 PER PERSON PLUS TAX & 18% GRATUITY