



Valentine's Day



MENU \$99 (+ \$30 WITH PACKAGE)

Taxes and service not included.

AMUSE-BOUCHE

Inspiration from the brigade

APPETIZERS

Winter chestnut velouté

Roasted chestnut crumble and crispy lardons, rosemary oil

or

Beef carpaccio

Parmesan espuma, truffle oil aioli, citrus-infused oil, arugula

MAIN COURSES

Pan-seared sea bass fillet

Caramelized cauliflower purée, gin-infused beurre blanc, trout caviar

or

Grilled Canadian beef tenderloin (7 oz)

Potato mousseline with truffle, chimichurri, brown butter-glazed root vegetables

or

Tarragon butter-poached lobster tails

Garlic linguine, black aioli and lime espuma, shellfish oil

DESSERT

Dark chocolate mousse

Crispy cocoa tuile with passion fruit bits

