

Menu Valentine's Day

\$ 93

Oysters with raspberry, dune pepper, maple syrup

For two



Tuna crudo with passion fruit vinaigrette

Or

Half-cooked foie gras, brioche, St. Jean Lake blueberry
reduction

Or

Grilled Eryngii mushrooms, braised leek, ginger, turmeric
labneh



Goat cheese, beetroot tortelloni with creamy walnut sauce

Or

Tender braised beef cheeks, cauliflower puree, purple
roasted cauliflower, yellow marinated cauliflower, red wine
sauce

Or

Arctic char fillet slowly steamed, seared with extra virgin
olive oil, rutabaga, ginger, carrot puree, artichoke hearts,
Meyer lemon infused oil.



Milk chocolate Rocher, Bavaoise Vanilla, *dulce de leche*
insert, vanilla whipped cream

