

VALENTINE'S DINNER MENU

DINE-IN or TO-GO



\$65++ THREE COURSE DINNER

First Course: Choice of

BRÛLÉED FIG SALAD

goat cheese fritters, roasted pepita, granny smith apple, arugula, champagne plum vinaigrette

RED BEET SOUP *(vegan)* crème fraîche

Second Course: Choice of

PEPPER CRUSTED FILET

whipped potatoes, agave glazed carrots, corn jus, red wine gastrique

AGNOLOTTI *(vegan)*

almond milk truffle ricotta, mushroom medley, plant based brown butter

Third Course: Choice of

DARK CHOCOLATE BREAD PUDDING fresh berries, caramel, crème anglaise

CHOCOLATE TRIFLE *(vegan)* fresh berries, amaretto whipped cream

Add a bottle of wine for \$35

This menu is available Saturday, February 12 to Monday, February 14, anytime after 5PM