



VALENTINE'S DAY 2026

\$125 Per Person

\$40 Wine Pairing

Chef's Amuse Bouche

roasted beet & goat cheese parcel, pistachio dust, honey-dijon drizzle

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First Course

Burrata

grilled sourdough, confit tomatoes, caper berries, sun-dried olives, arugula chili purée

pairing: Sea Star Blanc De Noir

or

Classic Steak Tartare

soft egg yolk, toasted sourdough, grated horseradish

pairing: Roche Vig Gamay

or

Scallops Rockefeller

beer-braised scallops au gratin

pairing: Cedar Creek Estate Chardonnay

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Palate Cleanser

watermelon cube with lime & mint

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Second Course

BC Halibut

burnt leeks, French beans, cauliflower purée, chorizo crumble, brown butter

pairing: Burrowing Owl Viognier

or

Duck Leg Confit

cranberry-juniper gastrique, croquette, caramelized endive, thyme jus

pairing: Gabbiano Chianti Classico

or

8oz Striploin

celeriac & black garlic purée, fondant potatoes, wild mushroom blend

pairing: The Chocolate Block Syrah

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Sharing Dessert

dark chocolate marquis, raspberry mousse on shortbread

pairing: Taylor 20-Year-Old Tawny

