



VALENTINE'S 2019

3-COURSE MENU

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Per person: 89

All items available à la carte (see prices below)

WINE PAIRINGS EXTRA

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Appetizer

Fresh Oysters [6]: chef selected 18

WINE PAIRING: Jaume Serra "Cristalino" Brut Cava [SP] 9

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Entrée

BEAST: milk fed veal chop, potato pavé, oyster mushroom, jus, pickled shallot, pea shoots 62

WINE PAIRING: Maison Vialade Pinot Noir Pays d'Oc [FR] 9

OR

CATCH: Halibut, cauliflower miso purée, asparagus, roasted cauliflower, beurre blanc, herbs 56

WINE PAIRING: Quails' Gate Chenin Blanc Okanagan Valley [CA] 9

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Dessert

LEMON POT DE CRÈME: lavender strawberry compote and granola 11

WINE PAIRING: Niagara Peninsula Ice wine [CA] 9

FEBRUARY 14 - 17, 2019 - 4:00 pm to 10:00 pm
[reservations required]