

Valentine's Day

RAW BAR

sharing style

EAST COAST OYSTERS *mignonettes & horseradish*
LOBSTER WONTON TACOS *avocado, feta, spicy mayo*
SHRIMP COCKTAIL *house cocktail sauce*
SPICY TUNA ROLL *tuna, cucumber, avocado, sesame butter*

FIRST BITES

choice of 1 per every 2 people

MUSHROOM RISOTTO *description tbd*
BURRATA CHEESE *tomato chutney, figs, balsamic
reduction, prosciutto*
GREEK SALAD *barrel aged Greek feta, tomato, red onion,
cucumber, marinated olives, capers*

MAIN COURSE

choice of 1 per person

DUCK LEG CONFIT *garlic mashed potato, demi glace,
broccoli, asparagus - 135*
LOBSTER LINGUINI PEI *mussels, Canadian lobster tail, tomato, red
chilli, lobster butter cream sauce, parmesan - 140*
8oz TENDERLOIN STEAK *Canadian Prime, creamer potatoes,
mushrooms - 145*
RACK OF LAMB *rosemary herb marinade, peppercorn, red wine demi-
glace, house chimichurri, creamer potatoes - 145*
14oz RIBEYE STEAK *Canadian Prime, creamer potatoes,
mushrooms - 155*

DESSERT

choice of 1 per every 2 people

CHOCOLATE TORTE
CHEESECAKE

A twenty percent gratuity charge will be added to the bill