

## Valentine's Day Menu

### Soup



Smoked Chicken Broth with Wild Mushroom and Special Ravioli

### Appetizer

Bay Scallop and Prawns Ceviche  

Smoked Bacon and Avocado Crostini with Caramelize onion

### Salad

Crispy Baby Romaine Heart, Served with Honey Lime Vinaigrette and Pomegranate  

Arugula, Boconcini and Steakhouse Tomato with a Herb Vinaigrette  

### Main

**Lobster Thermidor A Pernod**  

Rich Cream Sauce, Cognac, Pernod and Glazed with hollandaise Served with Seasonal Vegetables and Fingerling Potatoes

**Seared Halibut fillet**  

Pan seared, nestled on Jasmine rice Crispy French beans and a light coconut curry sauce Served with Seasonal Vegetables and Fingerling Potatoes

**Crispy Hoisin Glaze Duck Breast** 

Accompany with port demi and Grape, Served with Seasonal Vegetables and Fingerling Potatoes

**Chicken Breast Oscar**  

Topped with sauce Béarnaise sauce, White Asparagus and fresh BC Dungeness Crab Leg Served with Seasonal Vegetables and Fingerling Potatoes

**Cajun New York steak** 

9oz AAA Canadian Beef Louisiana Blackened and Spicy Creole Butter Served with Seasonal Vegetables and Fingerling Potatoes

**Braised Marinated Lamb Shank** 

Served with Rosemary Minted Demi Served with Seasonal Vegetables and Fingerling Potatoes

### Dessert

**Petal of Love**  

Strawberry Dip in chocolate and Chocolate Truffle

Double chocolate Gateau Minted Crème Anglicize 

Vegetarian meals available upon request

Prices are subject to taxes and gratuity



Ocean Wise™ Recommended by the Vancouver Aquarium



Gluten-free



Vegetarian