

# HAPPY VALENTINE DAY

## WE LOVE YOU

### **First course**

*At the beginning of your dinner the chef  
Will send you a surprise!!*

### **Second course**

#### **EROTIC**

*Duo of Lobster, Fresh lobster salad, ginger confit vinaigrette.  
Lobster tart "Scotland way"*

*Or*

#### **PRELEMINAIRE**

*Scottish smoked salmon wrapped day boat scallop, topped with  
American sturgeon Caviar, lemon vinaigrette and red port  
sautéed dry fruit*

*Or*

#### **FIRST CRUSH**

*Morels and porcini openface tart, sautéed green onion,  
parsley, zucchini, cream, prosciutto and honey-balsamic glaze*

*Or*

#### **BRITISH COLOMBIA OYSTERS**

*9 oysters served with a mignonette and lemon*

*Or*

#### **TEMPTATION**

*Cold Foie gras Torchon  
Marinated in sauterne wine, served with Rhubarb compote,  
Toasted ACME walnut Bread*

### **Third course**

#### **LOVE SWEET LOVE**

*Seared wild bluenose bass served with fennel confit in ginger,  
rhubarb coulis and sweet potato chips*

*Or*

#### **SPARKLING**

*Wild new Zealand john doree served sautéed salsify, ginger,  
green onion, pancetta, artichoke in champagne sauce*

*Or*

#### **COUP DE FOUDE**

*Seared black angus Filet mignon, seared foie gras topped with  
handpicked black trumpet, calvados sauce, surrounded by fresh  
lobster sushi.*

*Or*

#### **YOU AND ME IS FOR LIFE**

*Oven roasted rack of lamb served with truffle French toast,  
handpicked yellow foot mushrooms, fingerling potatoes,  
zucchini, baby carrots and a  
Black truffle sauce.*

### **Fourth course**

#### **ORGASMIC**

*Homemade Chouchou triple chocolate tart, vanilla ice cream,  
chocolate chip and a shot of espresso coffee*

*Or*

#### **I'M SO IN LOVE WITH YOU**

*Homemade chocolate fondant cake,  
Ginger green the ice cream*

*Or*

#### **FIRST DATE FEELINGS**

*Sage-strawberries marinated, chocolate macaroon*

*Our inspiration is Love, Food, Wine, Passion,  
Life and People*

*\$68 Tax and tips not included*