



VALENTINE'S WEEKEND MENU 2013

1ST COURSE

SPINACH SALAD WITH GRAPEFRUIT, BLUEBERRIES AND TOASTED
ALMOND IN A CHAMPAGNE VINIGRETTE

OR

BC DUNGENESS CRAB CAKES WITH AN ARUGLA DRIED
CRANBERRY SALAD

2ND COURSE

HANDMADE LOBSTER AND CRAB RAVIOLI IN A BASIL ROSE SAUCE

OR

PETIT FILET WITH POTATOES DAUPHINOISE AND VEG

OR

LOCAL SOCKEYE SALMON FILET WITH A CRAB AND LEEK
FONDUE

SERVED WITH OUR YUKON GOLD MASHED POTATOES AND
SEASONAL VEG

3RD COURSE

CLASSIC CRÈME BRULEE

OR

DARK CHOCOLATE CARAMEL MOUSSE
47.99\$ PER PERSON