



LOVER'S DINNER

VALENTINE'S THREE-COURSE MENU | \$50 PER PERSON | WINE PAIRING +\$34

Friday, February 13 – Sunday, February 15

– CHAPTER I –

THE FIRST SPARK

Balsamic Roasted Beet Salad

Roasted beets, arugula, goat cheese

WINE PAIRING: FRANCA ESTATE · RIESLING - OKANAGAN VALLEY, BC · 5 OZ

or

Tuna Tartare

Ahi tuna, avocado, cucumber, soy-ginger marinade

WINE PAIRING: DACASTELLO 'FALANGHINA' · FALANGHINA - PUGLIA, ITALY · 5 OZ

– CHAPTER II –

FALLING IN LOVE

Lobster Tail with Parmigiano Risotto

Butter-poached lobster tail, asparagus, Parmesan risotto

WINE PAIRING: CEDAR CREEK · CHARDONNAY - OKANAGAN VALLEY, BC · 5 OZ

or

Pan-Seared Sea Bass

Tobiko beurre blanc, fingerling potatoes, roasted fennel

WINE PAIRING: BLUE MOUNTAIN · SAUVIGNON BLANC - OKANAGAN VALLEY, BC · 5 OZ

– CHAPTER III –

ALWAYS & AFTER

Dolce Rosa Tiramisu

Ladyfingers, rum, beetroot powder

WINE PAIRING: FRANCA ESTATE · RIESLING - OKANAGAN VALLEY, BC · 5 OZ

or

Double Fudge Brownie

Fresh berries, vanilla ice cream

WINE PAIRING: TAYLOR FLADGATE TAWNY PORT · TOURIGA NACIONAL BLEND
DOURO, PORTUGAL · 1.5 OZ

PRICES EXCLUDE TAX AND GRATUITIES