

Valentines 2020


~ available from 5pm ~

Friday, February 14th through Sunday, February 16th

starters


 **roasted sablefish with prawn risotto (gf) 23.95**
citrus beurre blanc, pea shoots

lobster & king crab bisque with filo straw (gf except filo straw) 16.95
finished with brandy, cream, chives

 **gambas al ajillo (spanish garlic shrimp) with parmesan-chive polenta cake (gf) 15.95**
garlic, olive oil, smoked paprika, dry sherry

surf & turf - top sirloin steak, lemon-garlic prawn & scallop sauté (gf) 46.95
mushroom-thyme potato pavé, kale & arugula sauté, rainbow carrots, cabernet reduction

main

 **sockeye salmon + arctic char + prawn seafood trilogy (gf) 35.95**
roasted purple potato, baby kale & bean sauté, champagne caviar beurre blanc

seafood linguine 25.95
mussels, clams, prawns, crab, scallops, shrimp, with grilled focaccia
choice of sauce:
arrabiata sauce - tomato, chili, garlic, basil, pickled cherry pepper **OR**
cream sauce - shallot, garlic, white wine, parmesan, chive

desserts

new york style cheesecake 6.95
berry compote

truffle chocolate cake 7.95
chantilly cream

(gf) = gluten free



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.