

Valentines Day Menu

"Amourette"

Wild mushroom velouté,
celery root chips, sage infused oil
2006 Viognier, Chateau Pesquié, Rhône Valley, France

"Ménage à trois"

Rémi's foie gras terrine & quince paste
Salt cured duck breast with arugula & pine nuts
Pâté de canard with pistachios & black truffles
Red onion, carmen jewel cherry preserve
Honey Mead, Maxwell Wines, Australia

"Pièce de résistance"

Roasted Saskatchewan bison tenderloin
Buttered asparagus, crisp shallots, soft Parmesan polenta
Black currant, port wine reduction
2002 Pinot Noir, DePonte Celler, Oregon

"Le bouquet final"

Nougatine boat filled with vanilla & hazelnut profiterolles
Warm Belgian chocolate sauce
Essence de Gourmel XO
Coffee, tea or cappuccino

"Les détails"

Dinner menu \$60, prix fixe
Reservations Required
Wine menu \$45, optional or available by the glass
Vegetarian menu available, request at time of reservation
Taxes & service extra

Featuring David Hutton, violinist