



Valentine's Day 2025

A glass of Zonin Prosecco to start

FIRST COURSE

Brochettes

Hokkaido Scallops | Prawn Skewers | Harissa Glaze | Microgreens | Preserved Lemon
- OR -

Koobideh

Hand-Minced Lamb Kebabs | Persian Spices | Sumac Onions | Tzatziki
- OR -

Halloumi & Beetroot

Beet Hummus | Walnuts | Maple Syrup | Olive Oil | Pita



SECOND COURSE

Lobster Risotto

Grilled Lobster Tails | Cilantro | Dill | Garlic | Carnaroli | Parmesan
- OR -

Beef Tenderloin

Sautéed Beech Mushrooms | Fried Onions | Roasted Pepper & Levant Sauce
- OR -

Roasted Cauliflower

Jalapeño Coconut | Pistachio Dukkah | Smoked Pepper | Maple Tahini | Pomegranate

ENHANCE YOUR EXPERIENCE

Fresh Truffles shaved +\$30

Grilled Scallops +\$20

Grilled Prawns +\$18



DESSERT

Assiette of Baklava

Chocolate | Walnut | Pistachio | Wildflower Honey | Rose Petal Ice Cream

\$110 per person

EXPERTLY PAIRED WINES TO COMPLEMENT YOUR MEAL - \$33

2020 Covert Farms Grand Reserve Cabernet Sauvignon

Gold Medal, 91pts SavorNW 2024
Flavors of red licorice, Lapin cherry,
chocolate, dried fruit, vanilla, and baking
spices with a rich, velvety finish.

2022 Covert Farms Sauvignon Blanc / Semillon

Silver Medal, 87pts SavorNW 2024
Crisp and clean with notes of orange
blossoms and dried herbs, finishing with
a lingering minerality.



VALENTINE'S FEATURE

Veuve Clicquot Brut Champagne - \$115