

# Valentine's Day Dinner

## APPETIZERS

Gravlax Salmon Niçoise Salad

*Suggested Wine Pairing: Kitsch Riesling*

-or-

Smoked Duck Breast Waldorf Salad

*Suggested Wine Pairing: Bordertown Pinot Noir*

-or-

Lobster and Shrimp Bisque

*Suggested Wine Pairing: Summerhill Cipes Brut*

## MAINS

Beef Tenderloin Rossini

Foie Gras, Truffle Mashed Potatoes, Vegetable Medley

*Suggested Wine Pairing: Roche Nuances*

-or-

Steamed Sea Bass

Coconut Green Curry Sauce, Jasmine Rice, Shiitake, Bok Choy

*Suggested Wine Pairing: Pentage Riesling*

-or-

Moroccan Lamb Shank

Couscous and Preserved Lemon

*Suggested Wine Pairing: Mt. Boucherie Reserve Syrah*

## DESSERT PLATTER FOR TWO

Macarons | Chocolate Strawberries | Crème Brûlée

*Served with Peller Estates Sparkling Wine*

**\$120 PER COUPLE**

OPTIONAL WINE PAIRINGS AVAILABLE AT ADDITIONAL COST