



VALENTINE'S WEEKEND 2010

BETROOT SALAD, David Woods goat cheese cannelloni, walnuts

BAYNES SOUND SCALLOPS, melted leek risotto, sunchoke, garlic foam
or

WINTER SQUASH SOUP, fennel and birch syrup marmalade,
Agassiz hazelnut shortbread

or

ENDIVE SALAD, Hilary's `You Boo` blue cheese, Agassiz walnuts and pear
or

GRILLED CAESAR SALAD, romaine puree, asiago sable,
sourdough croutons, fresh asiago

or

COUNTRY-STYLE PORK TERRINE, toasted brioche, brandied quince puree
or

BLACK PEARL OYSTERS (3), carrot & horseradish pearls

ROASTED FRASER VALLEY CORNISH GAME HEN, fricassee of pear, walnuts and parsnip, soft
polenta, thyme jus

or

PEMBERTON BEEF SHORT RIB, blue cheese gratin

or

ORGANIC OCEANS WILD SALMON, Helmers' Farm potato gnocchi, rainbow chard and creamed
celery, birch brown butter sauce

or

BRAISED LAMB CHEEKS, pomme puree, North Arm Farm vegetables

or

SEARED BEEF TENDERLOIN, Helmers Farm potato confit, sweet onion jam, kale, Babes Farm honey
glazed carrots, natural jus

or

SOFT POLENTA AND RAGU, sunchoke, celeriac, fennel, orca bean cassoulet

or

LINE CAUGHT SABLEFISH, dungeness crab, North Arm Farm orca bean & fennel
ragu, shellfish emulsion

QUINCE TARTE TATIN, Hannah Brook Farm quince paste, cranberry and
quince sorbet, honey caramel

or

HAZELNUT & CHERRIES, hazelnut cake, butter powder, preserved cherries, mascarpone mousse
or

CHOCOLATE MOUSSE, walnut ice cream, raspberry powder, caramelized walnuts
or

TOMME DOR CHEESE, quince jelly, cranberry hazelnut crisps