

## Valentine's Day 2018

Dinner for two includes a shared appy, an entrée for each guest, taxes, and gratuity for only \$65. Otherwise, order a la carte for prices posted.

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### SHARED STARTER: CHOOSE ONE

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**Albacore Tuna Tostadas** 

Albacore tuna seared rare, sriracha lime vinaigrette, fresh avocado, local organic pea shoots, crispy wontons **14**

**Hot Spinach & Artichoke Dip**

Served with roti **13.5**

**Veggie Samosas** **GF**

Served with mango chutney **9**

**Fraser Valley Beet Salad**

Windset Farms butter lettuce, goat cheese, roasted beets, crispy root vegetables and sherry vinaigrette **12**

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### MAINS: CHOOSE ONE

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**Moroccan Pork Tenderloin**

Spice-rubbed and pan-seared medallions, curried sweet potato mash, tomato-ginger jam, seasonal vegetables **22**

**Portobello Mushroom Chicken**

Boneless chicken breast pan-seared with white wine, aged grana padano; served with applewood cheddar smashed potatoes and seasonal vegetables **21**

**Wild Mediterranean Salmon**

Wild sockeye fire-grilled, topped with tomato pesto and olive tapenade; served with applewood smashed potatoes and seasonal vegetables **25**

**Braised Beef Short Ribs**

Braised tender short ribs, cheesy brussels sprouts served with applewood smashed potatoes **25**

**Eat It or Beef It Salad**

Fresh spinach, arugula, avocado, shredded beets and carrots, basmati rice, toasted almonds and avocado-sesame dressing; served with choice of grilled chicken or grilled garlic tofu **16**

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### SOMETHING SWEET

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**Scotty's Flourless Chocolate Cake**

Belgium chocolate, crème anglaise, berry compote **7**

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### FEATURED WINES

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**Adega Vineyards Cabernet Franc** Osoyoos, BC 6oz. **12** 9oz. **17** Bottle **48**

**Lakebreeze Sauvignon Blanc** Naramata Bench, BC 6oz. **10** 9oz. **14** Bottle **42**