



**Valentine's Day
Sunday, February 14, 2021**

Au Pain

Black garlic and banana bread, black garlic aioli, white truffle

Amuse-Gueule

Onion bhaji stuffed crispy courgette flower, chive oil, coconut curry broth

Starter

Choice of:

Beef cheek, potato dynamite, vinegar jelly, sauce béarnaise , black truffle

Or:

Grilled lobster tail, lobster butter & lemongrass hollandaise, potato dynamite,
vinegar jelly, black truffle

Or:

Marinade and grilled tofu, potato dynamite, vinegar jelly, lemon grass hollandaise,
black truffle

Le Plat Principal

Choice of:

Smoked goose, Foie gras & barley risotto, goose reduction, aged Parmesan
Goose consommé jelly, Russian Osetra caviar, set sour cream, honeysuckle flowers

Or:

Pan seared black cod, cured roe & barley risotto, jus rotê, aged Parmesan
Smoked fish consommé jelly, Russian Osetra caviar, set sour cream, honeysuckle flowers

Or:

Barley & truffle risotto, grilled cauliflower steak, aged Parmesan
Smoked tomato consommé jelly, balsamic caviar, set sour cream, honeysuckle flowers

Fromage

Goats cheese, rhubarb, gold leaf, nitro rose, rose syrup

Dessert

Sticky Earl Grey soaked sultana, miso toffee pudding, crispy corn fudge crumb,
Madagascar vanilla custard 2 ways

\$110

Optional Wine Pairing: \$45

Call 406.837.2720 for reservations.

Two seatings available.