

**SALT**

# Valentines

## 1st Course

Maine Lobster Bisque butter poached lobster, scallions

Denman Island Oyster Duo fried & raw, honeycrisp apple and fennel slaw, tarragon aioli, cucumber mignonette

Roasted Local Chioggia Beet Salad fromage blanc, roasted chestnuts, cress, hazelnut vinaigrette

Heirloom Squash Tuscan Gnocchi local organic squash, pepitas, haystack chevre, sage brown butter

## 2nd Course

Oak Fired Never Ever Porterhouse gorgonzola bacon whipped potatoes, arugula, extra virgin olive oil, aged balsamic

Pan Roasted Wild Striped Bass black rice, bok choy, citrus ginger soy, local carrot, jicama, cilantro, candied kumquat

All Natural Duck Two Ways confit & crispy breast, quinoa, leeks, fregola, belgian endive, passion fruit gastrique

Wild Foraged Black Trumpet Mushroom Risotto parmigiano reggiano, cream, shaved white truffles, local mizuna

## 3rd Course

White Chocolate Cheesecake raspberry coulis

Seven Layer Chocolate Torte passion fruit coulis

Raspberry Mousse

Blackberry Merlot Sorbet

3 Courses \$55/per person Prix Fixe Optional Wine Flight

Special Valentine's Day Dinner

Opus One "Love" and Dinner for two \$300

Dinner for two and a bottle of Opus (plus tax and gratuity)

Bubbles Flight \$25

(3 sparkling wines)

Lover's Flight \$25

(White, red, sparkling)

Beer Flight \$19

(3 premium, limited edition beers)

Cocktail Flight \$19