



VALENTINE'S MENU

Available February 13 to 16 2019

1st COURSE

Vegetable soup

Pairing | *Lisboa VR, Casaboa 2016, Quinta da Casaboa, Alvarinho \$8.00*

2nd COURSE

Assorted gyozas

Brussel sprouts salad, mint, peanuts, Lebanese cucumber, fish sauce, organic wild rice

*Thazard slaw, mango, Lebanese cucumber, carrots, green papaya,
peanuts, thai basil, fish sauce*

Pairing | *Minervois, Les Costes 2017, Pierre Cros, Grenache blanc \$9.50*

3rd COURSE

Salmon fillet, spicy coconut sauce, fresh vegetables, white steamed rice

Pairing | *Langhe Chardonnay 2017, Renato Buganza \$10.50*

or

Braised short rib, lapsang souchong tea sauce, sautéed mushrooms, steamed white rice

Pairing | *St-Georges-St-Émilion 2015, Château Macquin, Merlot, Cab Franc \$10.50*

or

Mapo tofu, fried tofu, sunny side up egg, tobanjan, salted black beans, bean sprouts

Pairing | *Île de Beauté VDP, Pinot Noir 2017, François Labet \$9.50*

DESSERT

Bread pudding, berries, cinnamon, maple syrup, whip cream

Pairing | *Plantation Rum 2014, Nicaragua \$10.00*

VALENTINE'S SPECIAL

Champagne 2 glasses **\$25**

Mousseux 2 glasses **\$15**

Oysters 6 for **\$15**

Menu \$33.00

* **Menu for entire table**

* **Taxes & service not included**