

VALENTINE'S DAY DINNER

3 COURSES

ADULTS / \$49.50

Meal includes a 6 oz glass of house red or white wine, or an 16oz draft beer, or single well liquor, or unlimited pop, & a glass of bubbles with dessert.

All items are subject to applicable tax.
Groups of 8 or more may be subject to a 15% auto-gratuity

FIRST COURSE

Choose one

CHEFS FEATURE SOUP

Lobster bisque or roasted red pepper soup.

THREE BEET SALAD

Chioggia stripe, pickled red and golden beets, maple-glazed walnuts, goat cheese crumble, on mixed greens in a lemon vinaigrette. Vegan option available.

TRIO CHICKEN TACOS

Three crispy chicken Taqueria-style tacos in wheat tortillas, spiced mole, pickled onion, queso fresco.

SECOND COURSE

Choose one

RIGATONI PASTA + MEATBALLS

Rigatoni noodles and three Dominion meatballs in a house-made zesty Italian tomato sauce, topped with Grana Padano cheese.

SEARED SALMON

Wild BC salmon served on a bed of quinoa, carrot purée, cherry tomatoes, and asparagus spears.

JÄGER CHICKEN

Jägermeister-brined chicken breast simmered in a Marsala mushroom cream sauce. Served on a bed of German spätzle egg noodles, peas, and asparagus spears.

COCONUT CURRY PANEER

Grilled Garam Masala-spiced paneer in a coconut curry sauce, with cherry tomatoes, turmeric-spiced cauliflower, fresh pineapple salsa, hummus, and cashews. Served on coconut rice with a crispy poppadum. Vegan option available.

THIRD COURSE

Choose one

CHEF FEATURE DESSERT

Ask your server for details.

NY CHEESECAKE

Classic New York style soft cream cheese, and a graham cracker base, topped with a fresh berry compote.