



## VALENTINE'S DAY

FEBRUARY 11TH - 14TH

# SPECIAL À LA CARTE MENU

## APPETIZERS

Fried Humboldt Calamari 19  
calamansi black pepper jam  
scallions

SRF Wagyu Steak Tartare 22  
chive, mustard, smoked  
egg yolk gel, toasted ciabatta

Fresh Burrata Cheese 26  
prosciutto, sourdough  
aged balsamic, pear jam

Local Greens Salad 17  
avocado, green apple, puffed granola  
cucumber, sesame vinaigrette

Albacore Tuna 21  
soy cured loin, pickled radish  
edamame hummus

Crispy Brussels Sprouts 14  
tahini & lemon dressed  
fried onions, grana padano

## ENTRÉE

Haida Gwaii Sablefish 45  
yuzu kosho beurre blanc  
fregola, dashi braised greens, trout roe

Canadian Angus Beef Steaks  
pomme purée, redwine jus  
8oz TENDERLOIN 62 | 12oz STRIPLOIN 59  
JAPANESE A5 WAGYU MP

Truffled Spaghetti & Meatball 29  
tomato fondue, tête de moine  
black truffle

Braised Shortribs 44  
mashed potatoes, green apple  
charred lemon vinaigrette  
caramelized shoyu glaze

Lobster Tagliatelle 49  
half butter poached lobster & prawns  
caramelized fennel butter

Pan Seared Salmon 37  
black truffle vinaigrette, sautéed garlic kale  
yukon gold potato purée

## ADD ONS

SEARED FOIE GRAS 24 | FRESHLY SHAVED BLACK TRUFFLE 16 | HERB-GARLIC SAUTÉED PRAWNS 16

# VALENTINE'S DAY THREE COURSE MENU

95 PER PERSON | 5PM-10PM

## STARTER

CHOOSE ONE

Jumbo Prawns Cocktail  
espelette cocktail sauce, winter greens  
black truffle vinaigrette

Butternut Squash Soup  
brioche croutons, herb oil  
spiced granola

SRF Wagyu Beef Carpaccio  
gruyere croquettes, grilled sourdough  
horseradish aioli

## MAIN

CHOOSE ONE

Pacific Sea Bass  
clams, mussels, saffron velouté  
fingerling potatoes, fennel

Crab-Crusted Beef Tenderloin  
lyonnaise potatoes, béarnaise  
wine jus

Roasted Mushroom Ravioli  
black winter truffle, pecorino  
enoki crisps

SUBSTITUTE YOUR ENTRÉE WITH SURF & TURF PLATTER FOR TWO +20

porterhouse steak & butter poached lobster tail

## DESSERT

CHOOSE ONE

Valentine's Chocolate Tasting  
strawberry macaron, opera cake  
salted dark chocolate tart  
chocolate covered strawberry  
tiramisu cup

Crème Brûlée  
shortbread cookies  
meringue crisps