



# Valentine's Day

## **FIRST**

Porcini Mushroom Cappuccino  
truffle gelée / shaved winter truffles / hazelnut froth

## **SECOND**

Lobster and Spot Prawn Sashimi  
soya cured foie gras / coconut emulsion / pickled micro vegetables

## **THIRD**

Roasted Alberta Beef Tenderloin  
potato millefeuille / caramelized shallots / med-jool date and port purée

## **DESSERT**

Blood Orange Pannacotta  
vanilla shortbread / blood orange curd

## **Four Course Tasting Menu**

\$49.00 per person

## **Optional Wine Pairings**

\$35.00 per person

An 18% service gratuity will be added to groups of 8 or more.

Created by the Raw Bar Culinary Team