

# VALENTINE'S DAY

## AMUSE BOUCHE

**Smoked Sockeye Salmon** *roasted beetroot and strawberry salad, crème fraîche*  
**Whipped Lemon Ricotta** *savoury thyme and hazelnut cake, spruce tip honey*

## FIRST PLATE

### Masa's Sushi Assortment

*bluefin tuna nigiri with fresh wasabi, sockeye salmon sashimi with ikura, dungeness crab maki with kinome  
torched hamachi oshi with serrano chili, medai temari with lime tobiko*

### Burrata di Puglia

*hearts of palm, red endive, wild arugula, pistachio, sour dough crostini, persimmon vinaigrette*

### Lobster + Butternut Squash Bisque

*lobster and scallop mousseline, tarragon cognac cream, tajin, gruyere cheese twist*

### Blue Water Crab Cake Trio

*dungeness crab with aji amarillo aioli, snow crab with smoked eggplant, blue crab with old bay tartar sauce*

### Columbia River Steelhead Crudo

*passionfruit ponzu, mandarin-miso puree, lemon olive oil, crispy rice pearls, cucumber, fennel, red radish*

### Pan Seared Quebec Foie Gras

*pumpernickel bread pudding with macadamia nuts, parsnip puree, apricot sea buckthorn sauce*

## ENTREE

### Maple-Soy Lacquered Sablefish

*burnt carrot puree, braised beluga lentils with celery root, crispy brussels sprouts, orange tamarind sauce*

### Digby Scallops + Wild Prawns

*sugar snap peas, green asparagus, saffron fregola, bouillabaisse jus, focaccia crostini, rouille*

### Black Angus Prime Striploin

*black truffle duchesse potato, roasted broccolini, red onion jam, brandy and pink peppercorn sauce*

### Wild Mushroom Bolognese

*black truffle pappardelle, sugar snap peas, tomato raisins, broccoli florets, green asparagus*

## DESSERT

### Bergamot Orange Tart

*raspberry compote, raspberry gelato*

### Coconut Chocolate Marjolaine

*coconut dacquoise, dark chocolate ganache, white chocolate mousse*

### Tiramisu Charlotte

*mascarpone cream, coffee biscuit, limoncello gelato*

## PETITS FOURS