



**VALENTINE'S DAY
FOUR COURSE DINNER**

\$69 per person

choice of menu

SEA

..... AMUSE BOUCHE

KUSSHI OYSTER
cucumber pearls

..... FIRST

AHI & ALBACORE TUNA SASHIMI
yuzu & soy dressing

..... MAIN

ORANGE & FENNEL POACHED LOBSTER
pomme purée, asparagus

..... DESSERT

POACHED PEAR & FROMAGE
hazelnut crumble

LAND

..... AMUSE BOUCHE

CELERIAC VELOUTÉ
truffle carpaccio

..... FIRST

30 DAY DRY AGED STRIP LOIN
asparagus risotto, parmesan foam

..... MAIN

JUNIPER & FENNEL ROASTED DUCK BREAST
smoked celeriac purée, green beans

..... DESSERT

CHOCOLATE & CARAMEL
dark chocolate paté, caramel ice cream,
shortbread crumble

**no substitutions*

www.grillandvinewhistler.com