

Be My Valentine

Reflect

social dining + lounge

FEBRUARY 14 - 16, 2019

appetizers

HEIRLOOM TOMATO BURRATA SALAD

micro basil, balsamic reduction

WINE PAIRING: MISSION HILL PINOT GRIGIO, BC VQA

or

BAKED VANCOUVER ISLAND OYSTER PANCAKE

chive, crème fraîche, northern divine caviar, tobiko

WINE PAIRING: BURROWING OWL CHARDONNAY, BC VQA

palate cleanser

CITRUS AND RASPBERRY SORBET

made with san pellegrino

WINE PAIRING: STELLAR JAY BRUT, BC VQA

entrees

BEEF TENDERLOIN

truffled pomme purée, winter mushrooms,
white asparagus, veal jus

WINE PAIRING: LOUIS M MARTINI CABERNET SAUVIGNON, SANOMA COUNTY

or

WESTCOAST BOUILLABAISSE

dungeness crab, prawns, lasqueti island honey mussels,
clams, tomato fennel broth

WINE PAIRING: GEWÜRZTRAMINER, BC VQA

dessert for two

gianduja pâté, fresh strawberries in mint syrup,
crème brûlée, macarons

WINE PAIRING: JACKSON-TRIGGS RIESLING ICEWINE, BC VQA

\$66 per person*

add \$25 for wine pairings

*plus applicable taxes and gratuities.