

# HAPPY VALENTINES DAY

## SEAFOOD SUPPLEMENTS

kumamoto oyster - puget sound, wa

mild brininess, sweet flavour, honeydew finish, mignonette, lemon, horseradish 4.5 each

beausoleil oyster - mirimachi bay, nb

clean briny flavour, mignonette, lemon, horseradish 4.5 each

seafood plateau

kumamoto + beausoleil oysters, shrimp cocktail, tuna tartare,  
cured hamachi, spring salmon 67

wood fire grilled lobster

whole 1.5 lb wood fire grilled nova scotia lobster, grilled lemon 88

half lobster also available to add to any steak

## CAVIAR SELECTION

toasted brioche and classic accompaniments of  
chopped eggwhite, egg yolk, chives, shallots, capers, and creme fraiche

organic northern divine 30grams 150

beluga caviar 30grams 320

kaviari kristal, paris 30grams 380

## FIRST COURSE

### snake river farms wagyu beef tartare

quail egg, white miso, watercress - grilled sourdough

### yellowfin tuna tartare

itsumo tuna, avocado, sesame, soy and horseradish,  
crispy shallots - yukon gold potato chips

### hand-cut beef carpaccio

harry's bar sauce - arugula, pecorino al tartufo, black winter truffle

### caesar salad

gem lettuce, parmesan, cantabrian anchovy, croutons

## MAIN COURSE

double r ranch tenderloin signature series, washington 8oz

snake river farms american wagyu idaho 4oz

double r ranch ribeye signature series, washington 12oz

### roast sablefish

sake marinated and roasted, bok choy and daikon,  
wood grilled green onions - sesame, soy and horseradish

### wood grilled alberta lamb rack

lentil du puy, black futtsu squash, chanterelle mushroom, perigueux sauce

## DESSERT

### baked alaska

caramelized banana rum ice cream, browned butter cake, peanut butter cremeux,  
banana puree, candied peanuts

### vanilla mascarpone cheesecake

compressed ruby pink grapefruit, hibiscus gelee, pistachio cream,  
grapefruit hibiscus sorbet - gluten free

### cinnamon sugar doughnuts

chocolate whisky toffee sauce

### ruby chocolate tart

yuzu whip, pomegranate sable, espresso bean meringue,  
ruby chocolate madeleine, coffee mousse

## ON THE SIDE

available for the table

fries - 3 times cooked 13

braised, blanched, fried

mac & cheese 19

black winter truffle, comté cheese

sautéed broccolini 13

balsamic vinegar, chili

brussels sprouts 14

fried, brown butter, parmesan

wild & foraged mushrooms 18

sautéed

## SAUCES

available for the table

au poivre 4

bearnaise 4

chimichurri 4

## SUPPLEMENTS

available for the table

risotto 32

wild and cultivated mushrooms

ADD perigord truffles / supplement +10

jamon iberico de bellota 52

cinco jotas ham from jabugo, spain  
iberico, free range, acorn fed

black perigord truffles

5 per gram - minimum two grams

A5 wagyu tenderloin, kagoshima

38/ per oz - minimum two ounces

A5 wagyu striploin, miyazaki

36/ per oz - minimum two ounces