

# Valentine's Day Menu

\$110 per person

## Amuse - Bouche

Bruschetta with Drizzled Balsamic Reduction

---

## Sharing Appetizers:

From Sea

Shrimp & Scallop on champagne Risotto DF

House Smoked Salmon & Ahi Tuna Ceviche on Tosaka Seaweeds

From Farm

Red Wine Braised Beef Short Rib on Hashed Brown GF

Stuffed Deboned Quail with Saskatoon Berry Brioche GF (Option) DF

Mesclun Baby Lettuce Bouquet GF DF

Pillo Pastry Wrapped Baked Brie

Charcuterie with International cheeses

Vegetarian Lover V

Wild Mushroom Raviolis

Assorted Vegetables Pakoras with Dip

---

Palate Cleanser

Mango Sorbet GF DF

---

## Main Course:

Pan-Seared Fresh West Coast Salmon Yuzu Herbs. GF

King Crab Cake with Avocado

Citrus Beurre Blanc

West Coast Fresh Halibut on Tagliatelle GF (Option)

Clams, Mussels, Scallops in Saffron Cream Sauce

Almond Crusted Chicken Supreme Stuffed GF

Brie & Cranberry Port Wine Sauce

Wild Boar Chop GF DF

Caramelized Apple, Wild Boar Bacon Wrapped Tenderloin

Saskatoon Berry Sauce

Broiled Alberta Beef Tenderloin

Rack of Lamb Chop Wellington

Veal au Jus Reduction

Grilled Fresh Cauliflower Steak V

Quinoa Croquette & Stuffed Sweet Pepper



AZURIDGE

# Valentine's Day

## Dessert Menu

---

### *Sharing Desserts:*

Dark Chocolate Ricotta with Passion Fruit Mousseline  
Strawberry Mango Mousse Garnished Vanilla Biscuit

Molten Chocolate Lava Cake/ GM Crème Brûlée GF  
Vanilla Ice Creams

Lemon Cheese Cake/ Strawberry Cake  
Assorted Seasonal Berries



AZURIDGE