

HARBOUR HOUSE HOTEL

VALENTINES MENU

SALT SPRING VINEYARD KARMA SPARKLING PINOT NOIR CHARDONNAY '07

CHOICE OF

PAN SEARED SCALLOP AND BRIOCHE

LEEK AND PERNOD CREAM, KALAMATA OLIVES

OR

ROASTED RED PEPPER SOUP

HERB CRÈME FRAICHE

MAINS

AGED BEEF TENDERLOIN

GARLIC MASHED POTATOES, MUSHROOM DEMI GLACE, ROASTED ROOT VEGETABLES

OR

SEAFOOD CIOPPINO

HALIBUT, CLAMS, SHRIMP IN A FENNEL, TOMATO BROTH

OR

POLENTA AND SMOKED TOFU TIAN

PROVENCALE TOMATO SAUCE, ROASTED GARLIC, ARTICHOKE AND CAPERS

DESSERT

CHOICE OF

CALLEBAUT DARK CHOCOLATE MOUSSE

CRÈME ANGLAISE, GRAND MARNIER STRAWBERRY COMPOTE

OR

VANILLA BEAN CHEESECAKE

RASPBERRY MINT LIQUORICE CRUSH

MENU IS \$48.00 PER PERSON PLUS TAX

