

# Celebrate ROMANCE

TUESDAY, FEBRUARY 14 IN VUE 1913

\$105 FOUR COURSE DINNER, \$150 WITH WINE PAIRING

## AMUSE BOUCHE

### PRAWN\*

Tomato, horseradish, lemon

### SAUVIGNON BLANC

Cakebread, Napa Valley

## FIRST COURSE

*Choice of one dish*

### WARM POTATO VICHYSOISE

Snipped chive, onion crumble

### STRAWBERRY SALAD

Arugula, almond brittle, goat cheese, champagne vinaigrette

### TARTINE

Clam, pork belly, confit tomato, parsnip, fines herbes

### WHITE BLEND

Pine Ridge, White Blend, Chenin Blanc+Viognier, Napa Valley

## SECOND COURSE

*Choice of one dish*

### FILET\*

5oz filet Oscar, whipped potatoes, charred broccolini

### MISO SALMON\*

Wilted spinach, black rice, citrus beurre blanc

### DUCK CONFIT CARBONARA

Guanciale, pecorino romano, egg

### ZUCCHINI ROLLATINI

Ricotta, burrata, pomodoro, basil oil

### PINOT NOIR

Raptor Ridge, Pinot Noir, Willamette Valley

## THIRD COURSE

### THE CHOCOLATE CHERRY

Chocolate mousse, cherry cream, chocolate cherry pan de gene, cherry gelee, cherry kirsh compote

### VANILLA CRÈME BRULE | GF

Vanilla brule, fresh raspberries, almond tuile

### VIDAL

Triggs, Vidal 'Reserve', Ontario

*\*Items are served raw or undercooked (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.*