

Scholar's Dining Room
Valentines Menu

\$50 + tax

1ST COURSE

Kusshi Oysters Two Ways

Jalapeno caviar with pickled cucumber

or

Golden Beet Carpaccio

*Whipped feta, compressed watermelon,
blood orange gel and Revelstoke honey*

2ND COURSE

**House-made Ricotta
& Spinach Agnolotti**

*Beurre Blanc, Perigord black truffle
with fried parsely*

or

**Char Siu Glazed & Grilled Fraser
Valley Pork Belly**

Yuzu miso broth with baby bok choy

MAIN

**Red Wine Braised 63 Acres
Grass-fed Beef Shortrib**

*Boursin potato puree, seared king oyster
mushrooms with crispy kale*

or

Yarrow Meadows Duck Leg Confit

*Kabocha squash, roasted brussels sprouts and
five-spice red currants*

or

Pan-roasted Pacific Ling Cod

*Saffron-braised cannellini beans with gem
tomatoes and sorrell*

or

Wild & Tame Mushroom Arancini

Kabocha squash with smoked tomato coulis

DESSERT

Please ask your server for today's creations