
VALENTINE'S DAY

Dinner Specials

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STARTERS

East & West Coast Oysters 34
ginger, salmon roe, japanese dressing

Arugula, Roquefort & Strawberry Salad 28
roasted beetroot, aged balsamic

Moet & Chandon Imperial Brut, 187 ml 42

MAINS

Surf & Turf (for 2) 125
16oz chateaubriand, lemon-garlic shrimp, garlic cream

Jeremy Nickel Oakville Cabernet Sauvignon 50 *glass*

SIDE

Pommes Duchesse 16

DESSERT

Strawberry Chiboust Cronuts 17