

La Terrazza

Welcomes Our Special Guests To

San Valentino

Thursday, February 14th 2019

PRIMI

A choice of:

Carpaccio

*Thinly sliced raw Angus Reserve beef tenderloin,
grainy Dijon aioli, fresh arugula, taro root chips*

or

Seared Scallops

*Pan Seared divers scallops,
Jerusalem artichoke purée, crispy prosciutto – apple – fennel salad*

SECONDI

A choice of:

Lobster Carbonara

*Spaghettini pasta, double smoked - applewood bacon,
Atlantic lobster, green pea, Parmigiano Reggiano, quail egg yolk*

or

Ravioli

*Pasta envelope filled with ricotta and asparagus ravioli,
sage brown butter, fresh shaved truffle*

MAIN COURSE

A choice of:

Beef Tenderloin

*Salt-peppered crusted Alberta Angus Reserve Beef Tenderloin,
carrot purée, roasted cauliflower, cherry tomato*

or

Sable Fish

*Slow roasted Alaskan black cod, Meyer lemon vinaigrette,
green onion - potato croquette, rainbow chard*

DOLCI

A choice of:

White Chocolate Cheesecake

*Warm white chocolate - mascarpone cheesecake wrapped in phyllo,
sour cherries, strawberry coulis*

or

Pearl Tart

*Baked almond tart, caramelized pears, warm butterscotch,
vanilla bean gelato*

**Menu price: \$125.88 per person - excludes 20% gratuity and applicable taxes
No food substitutions**