



with live piano music by

Bryn Becker

Valentine

## MENU

### Amuse-Bouche

Quebec foie gras & roasted root vegetable phyllo triangle  
Wild caught Albacore tuna carpaccio, citrus, pink peppercorn  
Sundried tomato & Camembert phyllo parcel 🍷  
Cumin roasted sweet potato bite w/ ricotta & cilantro 🍷

Pairings

Cocktails

### Soup

Oxtail consommé w/ organic beef dumplings  
Local green pea w/ mint & crème fraîche 🍷

3 oz Henry Lagarde Viognier/Ernesto Catena Alma Negra M-Blend

### Appetizers

Organic frisée salad w/ local rhubarb pickle & local Lac La Ronge wild rice 'crackle'  
w/ house smoked Brome Lake duck breast  
OR w/ roasted avocado & walnuts 🍷

3 oz Mount Nelson Sauvignon Blanc/ La Domelière

### Granité

Blood orange sorbet w/ organic basil infused LB Vodka

### Main

Slow roasted Cool Springs Ranch pork belly & pan seared Nova Scotia sea scallop  
w/ organic Du Puys lentil ragout & local carrot puree

3 oz Roberto Voerzio Dolcetto D'Alba

### Main Vegetarian

Wild BC mushroom lasagna w/ pine & lobster mushroom duxelle, Parmigiano  
Reggiano, sauteed morels & beurre blanc 🍷

3 oz Octavia Pinot Noir

### Dessert

Burnt Demerara sugar & rosemary on organic grapefruit segments, custard

2 oz Cave Spring Late Harvest Riesling

Offered Tuesday, February 14, 2017

🍷 Vegetarian Option

Food & Music \$65/guest

Cocktail & Wine Pairing \$45/guest

Taxes & Gratuity not included

Reservations highly recommended.

[www.caloriesrestaurant.ca](http://www.caloriesrestaurant.ca)

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