

Valentines Calories Dinner

7 COURSE DINNER at CALORIES
Sunday, February 13th and Monday, February 14th

Pairings

Amuse-Bouche

3oz Cipes Brut, Summerhill

Pan seared Nova Scotia scallop & slow roasted pastured pork belly, celeriac puree
Sage fritter, maple aioli 🍷

Soup

2oz Riesling, Orofino / 2oz Sauvignon Blanc, Wally

House made duck dumpling, rich broth, house chili oil & scallions
Smoked local tomato & squash broth, charred squash & crème fraîche 🍷

Appetizer

2oz Trebbiano, Zenato San Benedetto

Wild BC Albacore tuna carpaccio w/ cucumber, tomato & caper sauce vierge,
basil sprouts
Avocado salad w/ citrus, poached beets, pistachio & wild BC sumac 🍷

All-out Accompaniment for Two (Add \$24) 2oz Late Harvest Riesling, Quails Gate (\$10)

House made Quebec foie gras mousseline on toasted brioche w/ carmine jewel cherry
& black pepper compote, brassica sprout salad

Granité

'LB' Blood Orange & Hibiscus Vodka Sorbet

Main

3oz Barbera d'Alba, Vite Colte Anisa

Braised local beef shank "Osso Bucco" style w/ crispy polenta,
pan roasted broccolini & gremolata

Main Vegetarian 🍷

3oz Maria Gomes, Luis Pato

Fried baby eggplant w/ crispy polenta, tomato & olive sugo, sheep feta

Dessert

2oz Tawny Port, Taylor Fladgate

Chocolate molten lava cake, whipped cream

OR

Fromages – Brilliat-Savarin/spiced pecans; La Mancha Rosemary Sheep/quince
paste;

Fourme d'Ambert/fresh pear and toasted hazelnuts

Mignardises

Espresso, Capuccino or Tea

Hazelnut mocha torte

Raspberry white chocolate tart

Offered Sunday, Feb 13th & Monday, Feb 14th

Regular Menu \$90/guest

🍷 Vegetarian Option \$80/guest

Cocktail & Wine Pairing \$45/guest

Taxes & Gratuity not included. Reservations are required

www.caloriesrestaurant.ca

306.665.7991