

LOBSTER NIGHT MENU | \$49

Wine pairing additional \$25 per person

FIRST COURSE

Lobster Bisque

Creamy lobster bisque, garlic butter poached lobster, sherry & thyme Chantilly cream
2016 Pinot Blanc, Red Rooster, Okanagan, BC

OR

Pan Seared Lobster Cake

Chorizo fennel tomato sauce, honey lemon dressed arugula, Parmesan
2016 Pinot Gris, Sandhill, Okanagan, BC

SECOND COURSE

Steak & Lobster

Herb butter poached lobster tail, 8oz cap steak,
roasted garlic potatoes, winter vegetables, Béarnaise sauce
2017 Monastrell, Bodegas La Purisima, DO Yecla, Spain

OR

Lobster Cioppino

Herb butter poached lobster tail, chorizo, mussels, clams,
Yukon gold potato, tomato & fennel broth
2016 Rémole 'Sangiovese', Tenuta Frescobaldi, Tuscany, Italy

OR

Lobster Tagliatelle

Herb butter poached lobster tail, double smoked bacon,
green peas, cherry tomato, garlic cream sauce
2016 Chardonnay, William Hill, North Coast, California, USA

DESSERT

Cheesecake Lollipops

Milk chocolate dipped New York cheesecake, triple berry coulis
2017 Late Harvest Sauvignon Blanc, Errazuriz, Casablanca, Chile

OR

Vanilla Crème Brûlée

Shortbread Cookie, fresh strawberries
2017 Late Harvest Sauvignon Blanc, Errazuriz, Casablanca, Chile

EXECUTIVE CHEF JUSTIN WEBER | SOMMELIER BIPIN BHATT
Prices are per person. Does not include tax or gratuity. Cannot be combined with any other offer or discount.