



fresh. modern. lakeside.

valentines day 2019



four courses with wine

\$149 per person - minimum of 2

House-baked Breads & Sweet Butter

Amuse Bouche

lobster bisque cappuccino



Aura Sharing Platter

duck confit rice spring roll, pan-seared smoked sea scallops, bc salmon gravlax, kusshi oysters, ahi tuna poke spoons



Passionfruit Sorbet



BC Steelhead Fillet

roasted tiger prawn, butternut squash fondant, snap peas, golden beets, fingerling potatoes, ver jus beurre blanc



Pan-seared AAA 6oz Beef Tenderloin

truffle mashed potatoes, french beans, baby carrots, pickled cipollini whiskey jus

or

Vegan Truffle Butternut Squash Farro Risotto

roasted butternut squash, leeks, spaghetti squash, pine nuts, frisée and apple salad

Add-ons

tiger prawns +XX
1/2 pound lobster MP



Duo of Callebaut Chocolate Fondue

shortbreads, banana bread, chocolate chip cookies, strawberries, pineapple, pears, marshmallows

#NitaLakeLove

*please inform your server of any allergies or dietary restrictions.
gf = gluten free, however our kitchen produces items that are not gluten free. additional options may be available.
groups of six or more may be subject to an 18% auto gratuity.*