

EXILE

VALENTINE'S DAY MENU

Enjoy a 3 course meal for \$85 per person.

APPETIZER

SELECT ONE

CAPELLINI

House rolled capellini with tomato sauce, fresh tomato fillet, pecorino romano, and fresh basil oil.

TOMATO TABBOULEH

Cured and oven dried tomato with tabbouleh, whipped goat's cheese, pine nuts, and olive oil.

MOOSE TORTELLINI

NL Moose bolognese with cheese fondue tortellini, grana, and balsamic shallot preserve.

DUCK CONFIT SALPICON

Duck confit salpicon on sumac roasted carrots with creamy white bean fondue, and red pepper marmalade.

MAIN

SELECT ONE

PAN FRIED ARCTIC CHAR

Pan fried Arctic char with pommes puree, sautéed savoy cabbage, shallots, lardons, and preserved beets with leek confit sabayon.

SOUS-VIDE CHICKEN SUPREME

Pan seared and served with sautéed savoy cabbage, shallots, lardons, and preserved beets with sauce perigourdine.

BRAISED SHORT RIB

12-Hour braised beef short rib with seared sea scallops served with sautéed savoy cabbage, shallots, lardons, and preserved beets with sauce poivrade.

VEGETABLE POT AU FEU

Vegetable pot au feu with Newfoundland mushrooms, savoy cabbage, root vegetables simmered in a vegetable fumet with radish fondant and porcini mushroom scone.

DESSERT

SELECT ONE

CHOCOLATE DOME

Chocolate dome with dark chocolate mousse, cherry filling, and passion fruit coulis. Served table side with hot chocolate sauce.

RED VELVET CAKE

Red velvet cake with cream cheese frosting, topped with double cream mirror glaze, heart chocolate deco, and strawberry puree.