

# valentine's

175 Per Guest

Add Wine Pairing | 49 Per Guest

## RED VELVET FOIE GRAS MACARON, CAVIAR

*Pairing:* Dal Cero Tenuta Corte Giacobbe Soave (Veneto, Italy)



## HARVEST SQUASH SALAD

Quinoa & Baby Kale | Candied Fennel | Smoked Pepita | Charred Onion | Maple Vinaigrette

*Pairing:* Terra Alpina Pinot Grigio (Alto Adige, Italy)



## ATLANTIC SCALLOPS

White Truffle Foam | Cremini Walnut Crumble | Microgreens & Edible Flowers

*Pairing:* Long Shadows Poet's Leap Riesling (Washington, USA)



## HAY-ROASTED BEETROOT

Beet Broth | Fermented Honeycomb Crisps | Goat Cheese | Fennel Fronds

*Pairing:* Dog Point Sauvignon Blanc (Marlborough, New Zealand)



Intermezzo

## CHAMPAGNE SORBET

Pomegranate Molasses | Citrus Pearls



## LEEK ASH-CRUSTED ALBERTA BEEF TENDERLOIN

Caramelized Celeriac Purée | Potato Mille Feuille | Brown Butter Emulsion

*Pairing:* Joseph Phelps Cabernet Sauvignon Innisfree (California, USA)

OR

## BARRAMUNDI

Farro Arancini | Heirloom Carrot Velouté | Carrot Mosaic

*Pairing:* Sokol Blosser Pinot Noir (Oregon, USA)



## BLACK FOREST CAKE

Dark Chocolate Sponge | Amarena Cherry | Vanilla Bean Cream

*Pairing:* Graham's 20 Year Tawny Port (Portugal)

*Fairmont*  
HOTEL MACDONALD