

MODERN OCEAN VALENTINE'S WEEK

Old Bay Popcorn For The Table

Chef's Amuse Bouche

1st
Crispy Wonton Prawns - Fresh Basil, Crispy Wonton, Spicy Chili Ponzu Dipping Sauce
Or
Modern Steak Tartare - Cornichon, Capers, Truffle Oil, Farm Yolk, Potato Chips

2nd
Modern Caesar - Romaine, 4k Farms Bacon Bits, Grana Padano, Garlic Dressing
Or
White Seafood Chowder - Nova Scotia Style

3rd
6oz Benchmark Filet - With Mashed Potato & Chef's Vegetable
Or
King Ora Salmon - Mediterranean Ratatouille, Olive Tapanade
Or
Seabass - Cornflake Crust, Sweet Corn And Bacon Hash, King Crab, Bearnaise
Or
Turbot - Pan Seared, Vegetable Fricassee, Manilla Clams, Cream
Or
Scallop Risotto - Seared Scallops, Shiitake Mushroom, Lemon Thyme Risotto, Nori

4th
Pina Colada Cake
Or
Chocolate Mousse Cake

\$79 per guest plus 18% Grat & GST (2hr seating maximum)

Please Inform Your Server Of Any Food Allergies Or Dietary Restrictions.
NOT All Ingredients Listed In Menu Description. One Cheque Per Table.

ADD A SAUCE OR BUTTER:

CHIMICHURRI
UMAMI STEAK SAUCE
TRUFFLE BUTTER
ROASTED GARLIC BUTTER
\$4 EACH

MAKE IT SURF!

NOVA SCOTIA
LOBSTER TAIL
\$29

OR

1/2LB OF
KING CRAB LEGS
\$32

