

Valentine's Day

♥ MODERN STEAK SPECIAL 4 COURSE MENU

PLEASE SELECT ONE DISH FROM EACH SECTION

WINE PAIRING
2.5OZ PER COURSE

COURSE I

Modern Steak Tartare
Dijon, Capers, Gherkin, Cured Farm Yolk, Truffle Oil, Chips

Prawn Cocktail
Spicy Cocktail Sauce

Optional Wine Pairing:
Chardonnay
Bichot, Horizon
Burrundy, FRA

COURSE II

Lobster Bisque
Lobster, Cognac, Crème Fraîche

Modern Caesar Salad
Romaine, Bacon, Crouton Crumble, Garlic Dressing

Optional Wine Pairing:
Sauvignon Blanc
Chateau Roquefort,
Bordeaux, FRA

COURSE III

6oz Whole-Roasted Alberta Prime Filet Mignon
Red Wine Demi Sauce, Choice of Side (Larger cut available – add 5.50 per oz)

10oz Slow-Roasted Prime Alberta Prime Rib
Beef Au Jus, Horseradish, Choice of Side (Larger cut available – add 4.50 per oz)

Optional Wine Pairing:
Super Tuscan
Aia Vecchia, Lagone
Tuscany, ITA

Optional Enhancement - Add a Nova Scotia Lobster Tail 48

Side Choices: Mashed Potatoes • Sautéed Mushrooms • Roasted Brussel Sprouts w/ Andouille Sausage & Walnuts

Wild Sockeye Salmon
Mashed Potatoes, Asparagus, Béarnaise, Dill

Mushroom Risotto
Mushrooms, Truffle, Herbs, Grana Padano

Optional Wine Pairing:
Pinot Noir
Andreas Bender,
Pfalz, GER

COURSE IV

Chocolate
Italian Flourless Chocolate Torte, Raspberry, Coulis, Chantilly Cream

Maple Pecan Pie
Maple Butter, Candied Pecans, Eau Claire Stampede Caramel Whiskey Sauce

Gelato or Sorbetto
Today's Flavours

2oz.
Optional Wine Pairing:
Port
Quinta do Portal,
28 grapes
Douro Valley, POR

\$119 per person plus gratuity & GST | Optional Wine Pairing \$39 | Add a Nova Scotia Lobster Tail 48

We are able to accommodate most dietary restrictions. Ask your server. Consuming raw or undercooked foods may increase risk of illness. Ingredients may not be fully listed. **Happy Valentine's Day from Modern**