

OCEAN7

RESTAURANT

Valentine's Day in a Sky Dome

By our Executive Chef Danai Hongwanishkul

Welcome Glass of Fitzpatrick Sparkling Wine

AMUSE BOUCHE

Smoked Albacore Tuna, Sesame Cone, Horseradish Cream,
Trout Roe & Crème Fraîche Tartlette

FIRST COURSE

Poached Lobster & Prawns

Tom Yum Broth, Preserved Tomato, Surfside Mushrooms, Radish

OR

Bibb Salad

Citrus Pearls, Almond, Crispy Quinoa, Maple & Black Truffle Dressing

Intermezzo: Kafir Lime & Mint Sorbet

SECOND COURSE

Roasted Striploin "Rossini"

Foie Gras Dumpling, Warm Truffle Potato Salad, Broccolini, Sauce Périgord

OR

Sweet Soy Charred Cabbage

Smoked Oyster Mushrooms, Scallion Fried Rice, Winter Black Truffle, Coconut

OR

Soy Glazed Sablefish

Manila Clam, Saltspring Island Mussels, Squid Ink Rigatoni, Heirloom Carrots, Uni Velouté

THIRD COURSE

Hazelnut Dark Chocolate Cake

Dacquoise, Hazelnut Dark Chocolate Diplomat Crème,
Caramelized hazelnut

OR

Vegan Pear Galette

Coconut Whip, Rum Raisin

Housemade Macarons

TAKE AWAY TRUFFLED PARMESAN POPCORN

\$450 per couple - Additional beverages, taxes and gratuity not included