

# *Harvest*

## *Valentine's Dinner 2019*

### appetizers

#### **roasted garlic and cauliflower soup**

truffle oil, cauliflower fritter

#### **scallop and prawn tournedo**

herb-roasted roma, cucumber salsa, citrus aioli, crisp wonton

#### **grilled caesar salad**

charred hearts of romaine, crispy capers, pancetta, romano asiago

#### **wild mushroom ravioli**

mushroom fricassee, demi cream, parmesan reggianno

### palate cleanser

#### **strawberry mint sorbet**

### entrees

#### **striploin**

smoked corn & bacon smashed potato, parsnip puree, dark cherry jus

#### **rack of lamb**

coffee-rubbed lamb, yukon gold potato lyonnaise, blackberry demi-glance

#### **ling cod**

pan-seared b.c. filet, black thai rice, jicama mango slaw

#### **winter vegetable pave**

tomato confit, herbed quinoa, crisp leeks

### dessert

#### **shared dessert for 2**

chocolate strawberries, deep fried ice cream, flourless chocolate torte

*\$139 per couple*

*Includes 2 glasses of sparkling wine*

**To make a reservation**

**Please call 250-862-3177**

**Or email Ryan Brown at [rbrown@harvestgolf.com](mailto:rbrown@harvestgolf.com)**