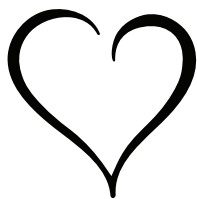


# 15 PARK BISTRO



## VALENTINE'S AT 15 PARK BISTRO

### THREE COURSE MENU

59 per person | Wine pairings add 35 per person

#### COURSE I | OPTION OF

##### **½ Dozen West Coast Oysters**

*Red Wine Mignonette, Horseradish, Lemon*

*Glass: Stoneboat 'Bubble Brut'*

##### **Yellowfin Tuna Tartare (DF)**

*Avocado, Wonton Chips, Wasabi Aioli*

*Lime Ponzu, Green Onion*

*Glass: 2020 Bartier Bros. 'Project B' Sauvignon Blanc*

##### **Crispy Pork Meatball**

*Creamy Gorgonzola Polenta, Heirloom*

*Tomatoe Marinara, Freshly Baked Focaccia*

*Glass: 2017 Liber Farm and Winery Merlot*

##### **Roasted Winter Squash Salad (V)**

*Watercress & Arugula, Maple Roasted Squash*

*Apple Thyme Purée, Pecorino Romano*

*Glass: 2021 Hester Creek 'Old Vines' Pinot Blanc*

#### COURSE II | OPTION OF

##### **Lobster Ravioli**

*Garlic White Wine Cream Sauce, Tarragon Pistou*

*Green Peas, Pico de Gallo, Pecorino Romano*

*Glass: 2021 Seven Directions 'Tractors & Vines' Rosé*

##### **'63 Acres' Braised Beef Short Rib**

*Avocado, Wonton Chips, Wasabi Aioli*

*Lime Ponzu, Green Onion*

*Glass: 2020 Moon Curser 'Border Vines'*

##### **Wild Mushroom Risotto (V)**

*Wild BC Mushrooms, Shaved Pecorino*

*Porcino Mushroom Dust, Truffle, Watercress*

*Glass: 2020 Cassini Cellars Pinot Noir*

##### **Pistachio Crusted Lamb Chops**

*Toasted Pearl Barley Risotto, Organic Carrots*

*Red Wine Demi, Mint & Arugula Salad*

*Glass: 2020 Blasted Church Cabernet Franc*

#### COURSE III

##### **Chocolate Charcuterie Board "My Wife's Favourite Dessert"**

*White & Milk Chocolate Pâté, Pistachio Chocolate "Salami"  
Chocolate Meringue, Dark Chocolate Mousse Caramel Popcorn  
Candied Walnuts, Cookies & Biscotti, Fresh Berries  
Wine Pairing: Maverick 'Fia'*



#### VALENTINES À LA CARTE

Wine Pairings are charged by the glass

##### **½ Dozen West Coast Oysters | 19**

*Red Wine Mignonette, Horseradish,  
Lemon*

*Glass: Stoneboat 'Bubble Boat' Sparkling*

##### **Crispy Pork Meatball | 16**

*Creamy Gorgonzola Polenta, Heirloom  
Tomato Marinara, Fresh Baked Focaccia*

*Glass: 2017 Liber Farms Winery Merlot*

##### **"My Wife's Favourite Dessert Board" | 21** **Chocolate Charcuterie Board**

*White & Milk Chocolate Pate, Chocolate  
Meringue Pistachio Chocoalte "Salami", Dark  
Chocolate Mousse Caramel Popcorn, Candied  
Walnuts, Cookies & Biscotti Fresh Berries*

*Glass: Maverick 'Fia'*

