



Valentine's Day

Welcome Reception

Assorted canapés and sparkling wine



Bread & butter

Golden beet & Burrata carpaccio

Burrata, pistachio, dill, endive, arugula,
Venturi-Schulze balsamic

Hokkaido scallop

Sea urchin brandade, Asian pear, sesame brittle,
nori ash, white miso glaze

House-made tagliatelle

Kabocha squash, hazelnut, sage leaf, mascarpone, egg yolk

AAA Alberta beef tenderloin

Brioche, marrow butter, parmesan Reggiano, carrot,
fir tip, red wine veal reduction

Black forest style mille-feuille

Chocolate puff pastry, cherry, dark chocolate,
chantilly cream

\$145 per person

\$50 per person wine pairing subject to tax

Gratuity not included

- Gluten free or vegetarian? Let us know at time of booking and we can accommodate your request.
- This is a set menu and as such we are unable to accommodate dietary restrictions (with the exception of Gluten-free or vegetarian)

Menu subject to change

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