

LURE RESTAURANT

FEBRUARY 14TH, 2012

AMUSE BOUCHE

Fresh Shucked Vancouver Island Oyster	Duck Rilletto
Orange Blossom Mignonette	Smoked Cheddar Gougere
Preserved Lemon Salt	Parsley

APPETIZERS

Tomato Tartar	Pan Roasted Squab Breast
House Maple Bacon	Fig and YooBoo Blue Cheese
Kalamata Tapenade	Terrine
Parmesan	Baby Arugula
Soy Cubes	Sea Cider Syrup

ENTREES

Pan Seared Sooke Trout	Citrus Marinated Sablefish	Grilled Veal Medallions
Glazed Leeks	Savoy Cabbage and	Foie Gras
Sweet Corn and Potato Galette	Pork Belly Parcels	Smoky Fingerling Potatoes
Meyer Lemon Vinaigrette	Sweet Parsnip and Vanilla Mouseline	Oven Dried Tomatoes
	Crispy Garlic Chips	Cabernet Jus

DESSERTS TO SHARE

Dark Chocolate Bomb	Strawberry "Canolis"
Espresso Cream	Mint Cream
White Chocolate Pretzel	Lime Powder
Passion Fruit Semi-Fredo	Chocolate Espresso Brownies
Candied Ginger	Lavender Cookie
Banana Mousse	"Blushing" Pears
Brown Butter Caramel	Quince Gel
	Rose' Syrup

\$69 PER PERSON
(TAX, GRATUITY AND ALCOHOL NOT INCLUDED)

"THERE IS NO LOVE SINCERER THAN THE LOVE OF FOOD"
George Bernard Shaw (1856 - 1950)

Dan Bain
Restaurant Chef

Jacques Lacoste
Sommelier