

CAFE
de|REYTM

**VALENTINE'S DAY 2020
PRE-FIXE MENU**

Select one per course

STARTER

TRUFFLED SCALLOP RAVIOL

langoustine, shaved black truffles, garlic blossoms, chive flowers, cipollini clam bouillon

PICKLED STRAWBERRY & HOUSEMADE DUCK SPECK SALAD

frisée, treviso, candied walnuts, charred fennel, champagne truffle vinaigrette
roasted strawberry gastrique

CHARRED SALMON CRUDO

confit beets, poached heirloom carrots, roasted grapes, shaved radish, pea greens
smoked shoyu emulsion

AMUSE-BOUCHE OYSTER DUO

SASSY MALPEQUE

asparagus caviar relish, avocado almond purée

SWEET PETITE

watermelon saffron granita, smoked pike roe

ENTRÉE

CHILEAN SEA BASS

poached salsify, steamed Salt Springs mussels, wild mushrooms, baby corn, arugula oil,
artichoke lemon crème

GRILLED RIBEYE CAP STEAK

cinderella pumpkin gratin, charred broccoli rabe, brandied cherries, roasted celery root puree
spiced red wine gastrique

ROASTED SONOMA DUCK BREAST

poached asparagus, sweet potato flan, parsnip puree, caramelized onion potage
pomegranate beurre monté

DESSERT

MOELLEUX AU CHOCOLATE

chili spiced chocolate, pistachio-cinnamon crumble, raspberry mascarpone chantilly

BLUEBERRY ENTREMET

fromage blanc mousse, blueberry gelée, success biscuit, fig coulis

\$110 per person

excluding tax & gratuity

Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.