

# Valentine's Day

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Sockeye City – Table d'Hôte | 43

## FIRST COURSE (CHOICE OF ONE)

**Steamed Mussel** | mussels, chorizo and leeks simmered in a basil & white wine broth

**Smoked Salmon Chowder** | creamy corn and potato chowder with smoked salmon, fresh herbs and warm baguette

**Tuna Tataki** | pan seared RARE AHI tuna, ginger, chives, garlic chips and ponzu sauce

## MAIN COURSE (CHOICE OF ONE)

**Rib-Eye Steak** | fire-grilled ribeye, rosemary herb compound butter, creamy garlic mashed potatoes, roasted beets & grilled seasonal vegetables

*for an extra \$5 add a skewer of pan-seared jumbo prawns*

**Crab & Prawn Linguini** | chilean crab meat and jumbo prawns with linguini, tossed in a white wine and chili butter sauce, fresh herbs and warm garlic bread

**Wild Sockeye Salmon** | grilled wild salmon on a Santorini salad – mixed greens, feta, kalamata olives, sweet red onions, hot house red peppers, sliced cucumbers tossed in a honey-balsamic vinaigrette

## DESSERT (CHOICE OF ONE)

**New-York Style Cheesecake** | drizzled with dark chocolate sauce

**Apple Cinnamon & Ginger Crumble** | topped with vanilla ice cream

*complimentary Tea, Coffee or Soft-Drink*

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## VALENTINE'S DAY COCKTAIL | 7

*Aperol Martini (2oz) – Stolichnaya vodka, Aperol, lemon juice & simple syrup*

## WINE PAIRING SUGGESTION

*Mission Hill Five Vineyards Cabernet-Merlot, Okanagan Valley, BC*

*Quails' Gate Pinot Noir – Okanagan Valley, BC*

no substitutions on our special Valentine's Day Menu

