

Valentine's

PRE-FIXE

Amuse Bouche

Appetizer

BETROOT SALAD

a delicate blend of roasted & pickled beets, goat cheese custard, pine nuts, and watercress

JERUSALEM ARTICHOKE SOUP

a creamy, comforting creation with burnt onion crumble and crispy Brussels

Main Course

BEEF WELLINGTON

an exquisite table-side carving of this classic masterpiece, paired with potato fondant and a rich red wine jus

STEELHEAD

flaky, perfectly roasted steelhead with fennel, beurre blanc, and a touch of Pernod

CHICKEN SUPREME

a symphony of wild mushrooms, truffle, and hazelnut cream sauce

WILD RICE CRESPELLE

wild rice, zucchini, caramelized onions, and Wildwood fondue wrapped in a delicate crespelle

Dessert

CHOCOLATE MOLTEN LAVA CAKE

a table-side pour of warm chocolate sauce over molten cake and black cherry puree, paired with brown butter gelato and chocolate meringue

Takeaway

RED VELVET CUPCAKE

with love

THE RESTAURANT AT THE BRUCE