

VALENTINE'S DAY MENU

Choice of Appies and Main course

\$120 couple dinner • \$180 with wine pairings

AMUSE BOUCHE

Smoked Salmon Crostini

with lemon caper cream cheese.

Wine pairing: Monte Creek Ranch Sparkling

APPETIZER

Berry Salad

goat cheese, spicy pecans, carrots, marinated onions, fresh berries with strawberry vinaigrette.

— OR —

Grilled Halloumi Salad

roasted peppers, grilled zucchini, arugula, grape tomatoes, maple dijon dressing.

Wine pairing: Nighthawk Rose

ENTRÉE

Pan Seared Rockfish

served with a butter and white wine tomato salsa.
served with rice and seasonal veg.

Wine Pairing: Da Silva Chardonnay

— OR —

Prosciutto-Wrapped Chicken

lemon cream sauce with roasted baby potatoes seasonal veg.

Wine pairing: Black Star Pinot Noir

— OR —

10oz Ribeye

thyme marinated with bourbon butter.
honey roasted asparagus, fresh carrots
and sweet potato and leek mash.

Wine Pairing: Bench 1775 Cabernet Franc Malbec

DESSERT

Chocolate flight

rich chocolate mousse, double chocolate cheese cake, and chocolate brandy brownie topped with cream cheese icing.

Wine pairing: Desert Hills Ambassador Port



SUN PEAKS GRAND
HOTEL & CONFERENCE CENTRE

