



honey **S A L T**
FOOD AND DRINK



♥ *Valentine's Day* | \$88

Wine Pairing (6oz) \$50

TO START

NORTHERN DIVINE CAVIAR

warm blinis, wild chive mascarpone

APPETIZER

BURRATA SALAD

red pepper hummus, caramelized pumpkin seeds,
local greens, charred tomato, minus 8 vinegar

- or -

PAN SEARED HOKKAIDO SCALLOP

White truffle risotto, shaved fennel

- or -

63 ACRES BEEF CARPACCIO

fried capers, cured egg yolk, arugula, lemon,
parmigiano reggiano

CEDARCREEK *pinot gris*

- or -

CEDARCREEK *pinot noir*

ENTRÉE

MISO ROASTED SPRING SALMON

sunchoke puree, roasted mushrooms, basil oil

- or -

ROAST DRY AGED DUCK BREAST

charred leek confit, potato puree, blood orange jus

- or -

63 ACRES STRIPLOIN & BLACK TIGER PRAWNS

roasted mushrooms, grilled asparagus, potato puree,
truffle demi-glace

add nova scotia lobster tail +\$22

MISSION HILL 'RESERVE' *chardonnay*

- or -

MT. BOUCHERIE *syrah*

DESSERT

(for two to share)

SOCIETY CAKE

banana caramel gelato, chocolate crumble,
crispy chocolate pearls

CHOCOLATE ORANGE ESPRESSO MARTINI

*stoli vodka, orange liqueur, kahlua, orange bitters,
maple syrup, espresso, dark chocolate shavings*

