

*honey* S A L T  
FOOD AND DRINK

Valentine's Day

\$88 +20% GRATUITY  
+ TAX

Wine Pairing \$40

TO START

**SMOKED SALMON**

savory waffle, dill cream, lemon confit

APPETIZER

**BURRATA SALAD (CN) (V)**

shaved fennel, frisee, kalamata olives, roasted gem tomatoes, candied hazelnut, pomegranate vinaigrette

- or -

**PATÉ EN CROUTE**

duck & pork, dry figs, walnut, greens,  
fig & apple mostarda

- or -

**TZARTUS ISLAND OYSTERS**

half dozen, mignonette & horseradish

**Culmina 'R&D'** *sauvignon blanc* (6oz)

- or -

**Mt Boucherie 'Reserve'** *pinot noir* (6oz)

ENTRÉE

**DUNGENESS CRAB RAVIOLI**

confit vegetables, tomato bisque

- or -

**MAPLE HILL ROASTED CHICKEN BREAST**

pomme duchesse, leek, peppercorn sauce

- or -

**20oz PEI COWBOY RIBEYE STEAK**

(for two to share)

grilled fennel, mashed potatoes,  
roasted mushrooms, truffle jus

**add: garlic prawns +16 | nova scotia lobster tail+22**

**Cedar Creek** *pinot gris* (6oz)

- or -

**Mission Hill** *cabernet/merlot* (6oz)

DESSERT

(for two to share)

**SOCIETY CAKE**

chocolate & banana cake, milk chocolate mousse,  
dark chocolate glaze

**Shaft** (2oz)

*dillons vodka, kahlua, baileys, espresso*

