

*Copper Room Valentine's Day Menu  
2009*

*Local BC Mountain Mushroom & Leek Soup  
Truffle Foam  
Chive Oil*

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*Lemongrass & Ginger marinated Prawns & Scallop  
Smoked wild Sockeye Salmon  
Warm Pistachio & Pumpkin Seed crusted Goat Cheese  
Sun-dried Berry Confit*

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*Seared Duck Breast  
Lavender Honey & Balsamic Glaze  
Cipollini Onion Jus  
Butternut Squash Gnocchi  
Or*

*Grilled Beef Filet Mignon  
Arugula, Sun-dried Tomato & Walnut Pesto  
Madeira Demi-glace  
Herb roasted Fingerling Potatoes*

Or

*Roasted Wild Alaskan Seabass  
Tangerine & Fennel Beurre Blanc, Mango Salsa  
Herb Risotto Cake*

*Choice of Dessert*

*Passion Fruit Crème Brulee  
With White Chocolate dipped Biscotti*

Or

*Molten Chocolate Cake with Bailey's Ice Cream*

\$49

