

BACKYARD
— VINEYARDS —



Chef Adrian Beaty

Valentine's Menu

Selection of house baked breads and biscuits with whipped butter

1st Course

Puree of Cropthorne Farms parsnip and Klippers Organics apple soup garnished with Fraser Valley duck confit and All of Oils truffle oil (gluten free)

Entree (choice of)

Boneless beef short ribs with organic potato, root vegetables, wild and cultivated mushrooms, port wine reduction, red onion marmalade

Or

Wild salmon filet; sparkling wine and crab risotto; Preserved lemon and dill creme fraiche

Dessert

Chocolate sampler :

- 1.) Mini chocolate and orange creme brulee
- 2.) White chocolate truffle
- 3.) Chocolate sambuca cookie