

PELICAN GRILL & BAR

VALENTINE'S DAY | FEBRUARY 14, 2019

AMUSE-BOUCHE

FRENCH ONION CUSTARD

gruyere, chives

Prosecco, Luca Paretti, Treviso

APPETIZERS

please select one

WILD ARUGULA SALAD

baby carrots, breakfast radishes, pancetta lardons, manchego, truffle vinaigrette, balsamic reduction

BUTTER POACHED LOBSTER

parisian gnocchi, grapefruit segments, pickled shallots, saffron broth, smoked paprika oil, herb salad

PORK BELLY CONFIT

sweet potato purée, toasted hazelnuts, apple-fennel salad, whole grain mustard sauce

Sauvignon Blanc, Quintessa 'Illumination,' Napa Valley | Pinot Noir, Patz & Hall, Sonoma Coast

ENTRÉES

please select one

8 OZ. PRIME RIBEYE

charred brussels sprouts, chanterelle mushrooms, pearl onions, parsnip purée, bordelaise, balsamic-apple butter

SEARED DUCK BREAST

romanesco, baby leeks, pickled beet relish, smoked fennel purée, port wine reduction

OLIVE OIL POACHED KING SALMON

snap peas, baby carrots, cipollini onions, red beet romesco, cara cara orange segments, pea tendrils

RATATOUILLE

butternut squash purée, pepita gremolata, banyuls reduction, red watercress, black perigord truffles

Red Blend, Cain Cuvée, Napa Valley / Chardonnay, Cakebread Cellars, Napa Valley

DESSERTS

please select one

CASSIS RASPBERRY SABAYON MOUSSE

chocolate almond tart

STRAWBERRY COCONUT PANNA COTTA

berry consommé, shortbread cookies

Vidal Ice Wine, Inniskillin, Niagara Peninsula

RESERVATIONS: 877.563.5102

\$120 per adult | **\$180** per adult with wine pairing

Pricing excludes additional alcohol, tax & service charge. Complimentary valet parking available.