



VALENTINE'S MENU

Each dinner will include Artisan bread and Epicuria dip plus your choice of a first course, main course, and a dessert. Heating and plating instructions included. Be sure to book your dinner by 2pm on February 11th. Pick up from 12 noon to 5:30 pm on February 14th. Please e-mail orders to kitchen@epicurial.ca or call 613-745-7356 x 1. Prepayment required.

FIRST COURSE

(choose one or add an extra course for \$9 per person.)

Lobster Bisque (GF)
Sherry | Herb Oil

Mushrooms on Toast (DF/VG)
Wild Mushrooms | Art-is-in Brioche | Truffle

MAIN COURSE

(choose one)

Alberta Beef Tenderloin (6 oz) \$43 (GF/DF)
Fingerling Potatoes | Winter Vegetables | Bordelaise Sauce

Moroccan Braised Lamb Shank \$36 (GF/DF)
Olive | Apricot | Root Vegetable Puree

DESSERT

Chocolate Tiramisu Jar
Mascarpone | Orange

Kid's Menu \$5.00

♥ Manicotti | Mini Chocolate Heart Cake ♥

GF = GLUTEN FREE

DF = DAIRY FREE

V = VEGETARIAN

VG = VEGAN