



## Valentine's Day at CHARCUT Roast House

### **Three East Coat Oysters**

Sturgeon caviar crème fraiche

*or*

### **Dungeness Crab Chowder**

Black pepper and buttermilk biscuits



### **Fried Foie Gras and Tongue Pastrami Terrine**

Sauce gribiche

*or*

### **Slow Roasted Heirloom Beets**

House-made soft goat cheese, mint, basil



### **Alberta Beef Ribeye for Two**

Guanciale and Poplar Bluff potato gratin, horseradish cream

*or*

### **Spragg Farm's Porchetta**

*"Pork loin and belly spit roasted with fennel and rosemary"*

Brassica mustard gravy, pancetta and apple scones

*or*

### **Aged Cheddar and Truffle Grits**

Butter roasted chanterelle mushrooms, fried sage



### **Red Velvet Woopie Pies**

Red cocoa cakes, sweet cream cheese filling

*or*

### **Valrhona Chocolate Fondue**

Banana, CHARCUT bacon and short bread cookies for dipping

**\$79 per person**

(Plus GST & Gratuities)