

VALENTINE'S DAY

tasting menu - 155

sommelier's wine pairing - 75

STARTER

TOFINO SHRIMP TARTARE (GF DF)

squid ink tapioca cracker, ikura caviar, chive, sesame

Ininity Ocean Aged (3oz)

Sparkling Rose, BC

APPETIZER

SMOKED VENISON CARPACCIO (GF DF)

pickled shallot, egg yolk cream, Empress oaken gin aioli, cassis, lotus root chips

Fabre en Provence (3oz)

Rosé, France

CHEESE

STRACCIATELLA CHEESE (GF)

compressed melon, prosciutto, melon sprouts

MAIN

choice of:

SEARED AAA RIBEYE STEAK

potato croquette, gai lan, black trumpet mushroom, bordelaise sauce, shaved winter truffle

or

BUTTER POACHED HALIBUT (GF)

chardonnay cream sauce, Osetra caviar, delicata squash, wilted spinach, tarragon oil

or

BEETROOT RISOTTO** (GF)

pickled beet, whipped Happy Days goat cheese, winter pesto, toasted hazelnut

*** can be made plant-based upon request (P)*

Louis Jadot, Premier Cru le clos blanc (5oz)

Chardonnay, France

or

Gran Appasso Old Vine Primitivo (5oz)

Red, Italy

DESSERT

DEATH BY CHOCOLATE BUFFET

Riesling Eiswein (2oz)



Please inform your server of any food allergies or food intolerances.

Fairmont Empress proudly serves Ocean Wise seafood, a Vancouver Aquarium conservation program.

Our coffee is proudly sourced from Salt Spring Coffee — Fair Trade, organic, and locally roasted. and Metropolitan Tea Company, alongside locally sourced ingredients from farmers and artisans.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.