



## VALENTINE'S DAY MENU

### WINE & BRINE AMUSE BOUCHE

Baked Malpeque Oysters with Calvados  
Grilled Zucchini & Goat Cheese Feta Rolls  
Brined Pork Belly Onigiri

### FIRST COURSE

Winter Truffle Cream with Smoked Duck & Shiitake Chiffonade

*or*

Avocado, Shredded Fennel & Ravello Beet  
& Togarashi Cured Japanese Hamachi Yusheng  
*blood orange nuoc cham*

*or*

Heart to Heart Salad

*Hearts of romaine, palm & strawberry with candied walnuts  
passion & poppyseed dressing*

### SORBET

Red Sorrel & Campari Sorbetto

### MAIN COURSE

Baked Nova Scotia Whole Lobster  
*stuffed with confetti potatoes & edamame  
Maltese Bearnaise*

*or*

Raise the Steak

Bacon Wrapped Alberta Bison Tenderloin  
*parsnip silk & tender greens  
pecan butter & port syrup*

### DESSERT

Chef Jay's Shared Chocodisiac Flight

Coffee & Tea

To reserve, please call 416-364-5471 or email [reservations@albanyclub.ca](mailto:reservations@albanyclub.ca)