



THE ALBANY CLUB

VALENTINE'S DAY DINNER

FRIDAY, FEBRUARY 14TH, 2020
reservations start at 5:00 PM

MULTI-COURSE DINNER
WELCOME SPARKLING WINE
PAIRED WINE OPTIONS
UNFORGETTABLE EVENING

\$185 PER COUPLE

Wine Pairings:
\$70 PER PERSON

RSVP: RESERVATIONS@ALBANYCLUB.CA OR 416-364-5471



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MENU

AMUSE BOUCHE
OPEN-FACE SEARED TUNA SUSHI SLIDER
& TANDOORI CHICKEN KEBAB
with coriander chutney

FIRST COURSE
CURED ORA SALMON YUSHENG
toragashi chaat spice, avocado, shredded fennel, & watermelon ravenello

-OR-

CAMEMBERT RIESLING CAPPUCCINO
smoked duck chiffonade

-OR-

NAPOLEAN OF BEET 'TARTARES'
with Banon à la feuille chèvre on dressed organic rocket greens & candied pecans

SORBET
ROSE BUD & CAMPARI SORBETTO

MAIN COURSE
RAISE THE STEAK
*bacon wrapped Alberta bison tenderloin. parsnip silk & tender greens.
pecan butter and port syrup*

-OR-

NOVA SCOTIA LOBSTER
*stuffed in slow baked brandywine tomato. on spinach & ricotta rotollo.
saffron basil sauce*

DESSERT
CHEF JAY'S CHOCOHOLIC MELT-AND-REVEAL
roasted chestnut & pear bavarois centre