



VALENTINE MENU

*Please note that we require 48 hours notice for your order. A deposit of 50 percent will be required at the time of your order.
Available on Friday, February 12th or Saturday, February 13th*

VEGETARIAN TERRINE AVAILABLE AS A MAIN COURSE REPLACEMENT

OPTION ONE
\$50.00 For two people.

Baby Arugula, Spinach And Radicchio Salad With almond crusted goat cheese and a pear and champagne vinaigrette

Rainbow Trout En Papillote With a julienne of vegetables and a lemon caper dill butter served with basmati and pinenut pilaf
OR

Ginger, Lemongrass And Rosemary Marinated Pork Tenderloin With a red pepper sauce served with lemon green beans and basmati and pinenut pilaf

Cranberry And Apple Tarte Tatin Served with crème fraiche

OPTION TWO
\$75.00 For two people.

Gin And Juniper Cured Butterfish With a citrus aioli and soy reduction served with an avacado and asian pear salad

Pepper Crusted Beef Tenderloin Served With a blue cheese velouté, beet risotto and lemon green beans
OR

Maple Chili Glazed Sablefish Topped with a citrus salad, served with a beet risotto and lemony green beans

Flourless Chocolate Cake With nutmeg crème anglaise

COOKING CLASS

SATURDAY, FEBRUARY 20TH FROM 6 TO 8 PM

\$60.00 PER PERSON

or ORGANIZE A GROUP OF 6 AND GET THE CLASS FOR FREE.

Come to Loïc Gourmet as we close the doors for an intimate evening cooking class with our chef David Kokai. Learn cooking techniques and new takes on classic dishes and sample each delicious course. Begin the class with a complimentary champagne cocktail and follow us into the kitchen for a fun learning experience!

MENU

**Traditional Duck Confit
Gratin Dauphinois
Maple And Ginger Glazed Root Vegetables
Dark Chocolate Mousse**

SUPPER CLUB

SATURDAY, FEBRUARY 26TH AT 6 PM

\$35.00 PER PERSON

BOOK NOW BECAUSE WE ARE HOSTING A MAXIMUM OF 10 PEOPLE or ORGANIZE YOUR OWN GROUP OF 10 AND BOOK YOUR OWN SPECIAL NIGHT.

Come to Loïc Gourmet as we close the doors for an intimate evening gathering served by our chef David Kokai. The evening will feel like a cross between having your own personal chef cooking for you at home and being in a restaurant for a tasty meal.

MENU

**GIN AND JUNIPER CURED BUTTERFISH WITH A CRISPY RICE CAKE, LEMON AIOLIE
AND A SOY REDUCTION**

**MAGRET DE CANARD WITH CHILI AND CRANBERRY JUS SERVED WITH A CELERIAC
AND YUKON GOLD PURÉE AND SAUTEED GREENS**

COGNAC AND STAR ANISE CRÈME BRULÉE