

Valentine's Menu

MENU

\$90 PER PERSON

BUBBLES PAIRING

\$45 PER PERSON

FIRST COURSE

Wine Pairing : Prosecco Montelvini 'Prodry', Veneto, Italy

SICILIAN SALAD

Shaved fennel, blood orange, red onions, pomegranate, kalamata olives, toasted pine nuts, greens

POLIPO ALLA GRIGLIA

Grilled octopus, lemon chickpea purée, Romesco sauce, parsley oil

ITALIAN WEDDING SOUP

Italian meatballs, kale, ditali pasta, parmesan cheese

SECOND COURSE

Wine Pairing: Champagne Philippe Gonet "Ray Soleil" Brut Blanc de Blancs, Le Mesnil-sur-Oger, France

HALIBUT

Pan-seared halibut, primavera pearl couscous, pesto sauce

RAVIOLI ZAFFERANO

Spinach and ricotta ravioli, buttery saffron cream sauce, beet coulis, parmesan crema

BEEF WELLINGTON

Traditional beef wellington, truffle mashed potatoes, seasonal vegetables

THIRD COURSE

Wine Pairing: Moscato, Gemma di Luna, Veneto, Italy

AMORE SPHERE

Chocolate sphere, pistachio gelato, strawberries, hot chocolate sauce

Please advise your server of any allergies or dietary restrictions you may have. Wine pairing 5oz and dessert pairing 2oz. All prices are subject to applicable government taxes. An additional 18% service charge applicable for parties of 6 and above.

THE WESTIN
BEAR MOUNTAIN
RESORT & SPA
VICTORIA

Valentine's Menu

MENU

\$90 PER PERSON

WINE PAIRING

\$35 PER PERSON

FIRST COURSE

SICILIAN SALAD

Shaved fennel, blood orange, red onions, pomegranate, kalamata olives, toasted pine nuts, greens

Wine: 2024 Pinot Grigio, Mannara, Sicily, Italy

POLIPO ALLA GRIGLIA

Grilled octopus, lemon chickpea purée, Romesco sauce, parsley oil

Wine: 2023 Sauvignon Blanc, Cedar Creek Estate, Marlborough, New Zealand

ITALIAN WEDDING SOUP

Italian meatballs, kale, ditali pasta, parmesan cheese

Wine: 2022 Rosé de Provence, Fabre, Provence, France

SECOND COURSE

HALIBUT

Pan-seared halibut, primavera pearl couscous, pesto sauce

Wine: 2022 Viognier 'Select Harvest', Road 13 Winery, Penticton, Okanagan

RAVIOLI ZAFFERANO

Spinach and ricotta ravioli, buttery saffron cream sauce, beet coulis, parmesan crema

Wine: 2022 Chardonnay, Burrowing Owl, Oliver, Okanagan, BC

BEEF WELLINGTON

Traditional beef wellington, truffle mashed potatoes, seasonal vegetables

Wine: 2022, Cabernet Sauvignon 'Austin', Austin Hope Winery, Paso Robles, CA

THIRD COURSE

AMORE SPHERE

Chocolate sphere, pistachio gelato, strawberries, hot chocolate sauce

Wine: 10 Year Old Tawny, Taylor Fladgate, Portugal

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