

# VALENTINE'S DAY

## Five-Course Dinner Menu

**\$95 per person**

February 14, 2024 | 5:00 PM to 10:00 PM

### STARTER

**PINK BAY OYSTERS** <sup>GF NF</sup>

Rockefeller - Watercress, Mignonette - Black Garlic

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### FRESHNESS

**CANADIAN DUCK BREAST SALAD** <sup>GF DF</sup>

Juniper berries & star anise marinated duck breast, arugula, roasted walnuts, soy & honey sauce

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### SOUP

**TRUFFLE POTATO POTAGE** <sup>NF V</sup>

Focaccia crouton, forest mushroom, chives, herb oil

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### ENTRÉE

**BISON SHORT RIB & FOIE GRAS** <sup>GF NF</sup>

12-hours slow-braised bison, seared foie gras, red beet purée, shaved asparagus, pimienta, red wine braising jus

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### DESSERT

**VANILLA STRAWBERRY VACHERIN** <sup>GF NF V</sup>

Champagne jelly, strawberry rose meringue

**THOMSONS**  
KITCHEN & BAR

GF gluten-free DF dairy-free NF nut-free V vegetarian  
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Price is subject to tax and gratuity

# VALENTINE'S DAY

## Five-Course Vegan Dinner Menu

**\$95 per person**

February 14, 2024 | 5:00 PM to 10:00 PM

### STARTER

**SEAWEED SALAD** GF NF VG

Marinated seaweed, red onion, daikon, edamame, yuzu ponzu

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### FRESHNESS

**AVOCADO HUMMUS** GF NF VG

Avocado, sesame oil, Belgian endive, baby carrots, baby peppers, garden vegetables, rice crackers

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### SOUP

**VEGAN TRUFFLE POTATO POTAGE** NF VG

Focaccia crouton, forest mushroom, chives, herb oil

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### ENTRÉE

**VEGAN SALISBURY STEAK** GF NF VG

Red beet purée, shaved asparagus, pimiento, vegan peppercorn gravy

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### DESSERT

**DECADENCE CHOCOLATE CAKE** GF NF VG

**THOMSONS**

KITCHEN & BAR

GF gluten-free NF nut-free VG vegan  
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