

## Valentine's Menu 2009 at Doe Bay Café

### To start (choose one)

Chestnut and Celery Root Soup  
Topped with a watercress and celery root salad

Sweet Potato-Apple Soup  
Topped with gingered crème fraiche and a sweet potato chip

### Second Course (choose one)

Roasted Artichoke, Fennel & Fontina Raviolo  
Meyer lemon cream, baby arugula, Plenty Produce sun chokes and shaved ricotta salata

Pickled Golden and Red Beet Carpaccio  
Pea shoots, Laura Chenel goat cheese, Plenty Produce horseradish crème fraiche, candied maple walnuts

Buck Bay Manila Clams  
White wine and Nootka Rose garlic broth, fresh herbs, and house made bread

### Main (choose one)

Jones Farm Maple Glazed Coho Salmon  
Maple Rock Farm potato-gruyere gratin, Dijon French lentil sauce and braised baby turnips and brussel sprouts

Almond Crusted Alaskan Weathervane Scallops  
Roasted cauliflower flan, leek cream, Plenty Produce sun chokes, black radish and baby arugula

Porcini Mushroom and Root Vegetable Phyllo Roulade  
Taproot Farm winter squash, baby turnips, celery root, parsnips, wild rice and porcini mushrooms wrapped in herbed phyllo over braised lacinato kale and cranberry-cabernet reduction

### To Finish (choose one)

Mexican Chocolate Cake  
Ancho chile-cinnamon infused chocolate cake, coconut soup, and sweet tomatillo sauce

Meyer Lemon Pot du Crème  
Spiced huckleberry compote, pine nut tuille

---

Executive Chef, Abigael Birrell and all of us here at Doe Bay thank you for dining with us tonight. Please note: 20% gratuity for parties of six or more. Grown with love, our produce is primarily local, seasonal and organic.