

# *The Black Olive Restaurant*

## *Valentines Day Specials*

### *Starter*

Smoked salmon mousse shoux pastry with cucumber caviar and roasted red pepper coulis

### *Choice of Entrée*

#### **Wild Salmon Phyllo**

**\$30**

Phyllo wrapped wild salmon in a white wine cream mussel sauce with rice pilaf and seasonal vegetables

#### **Tournedos Saute Aux Champignons**

**\$40**

Beef tournedo marinated in Kastamonitsa olive oil with sautéed wild mushrooms, roasted potatoes and seasonal vegetables

#### **Black Olive Rack of Lamb**

**\$45**

New Zealand rack of lamb marinated and rubbed with Cretan spices and Kastamonitsa olive oil, cooked to perfection served with red wine demi, roasted potatoes and seasonal vegetables

### *Dessert*

Decadent Flourless Chocolate Cake with walnuts, orange zest drizzled with chocolate sauce

**Wine Pairings add \$30 per person**

No substitutions, split meals, or coupons

Gratuity of 15% for parties of 6 or more

*Reservations 250-384-6060*