

# FENCE & POST

Valentine's Day

## SHARING

### LOBSTER BISQUE \$20

Creamy lobster bisque with a touch of creme fraîche & lobster meat

### OYSTERS \$24

Blood orange mignonette & lemon | half dozen

### CRAB CAKES \$22

Blue swimmer crab cakes with a red pepper jam & herb sauce

## BEVERAGES

La Tordera 'Gabry,' **Brut Rose**, ITA

5 oz | 13

8 oz | 20

Bottle | 66

Mirabeau 'Etoile,' **Grenache Rose**, FRA

5 oz | 20

8 oz | 30

Bottle | 98

## ENTRÉE

### SPAGETTI ALLO SCOGLIO \$32

Juicy shrimp, Chinook salmon & scallops tossed with fresh tomato, garlic & olive oil

### FILET MIGNON \$52

6oz Alberta tenderloin with creamy mashed potatoes & asparagus finished with Béarnaise sauce

+ Lobster meat \$10

+ Crab cake \$11

Sattlerhof 'Gamitz,' **Sauvignon**

**Blanc**, AUT

5 oz | 19

8 oz | 30

Bottle | 96

75 Wine Co. 'Feliz Creek,' **Cabernet**

**Sauvignon**, CA, USA

5 oz | 18

8 oz | 28

Bottle | 92

## DESSERT

### APPLE GALETTE \$20

### FOR TWO

Homemade buttery pastry enclosing roasted apples with a salted caramel drizzle & home spun vanilla bean ice cream

### HEART PAVLOVA \$12

Crispy meringue shell topped with a coconut custard, fresh berries topped with a vanilla & strawberry whipped cream

### Between the Sheets 16

Gin, Mastiha herbal liqueur, allspice dram, lime & pineapple

### Love at First Spice 16

Bumbu rum infused with Cinnamon Hearts, Luxardo Maraschino liqueur, cranberry lemon, egg white, habanero & cinnamon syrup

# APPETIZERS & SHARING

## SCALLOPS

 24

Pan-seared scallops served over a velvety parsnip purée topped with a maple & cider reduction, fresh apple slices & smoked almonds finished with a drizzle of sage oil

## BRIE SPRINGROLLS

 17

Four springrolls stuffed with double cream brie with an apple slaw & red pepper jam

## CHICKEN 65

 16

Fried marinated chicken, tangy sichuan sauce, sesame seeds & herbed aioli

## ARANCINI

 18

Creamy risotto with wild & cultivated mushrooms and mozzarella breaded then fried golden, served with a burnt scallion aioli

## WEDGE SALAD

13 | 17

Baby romaine spear, herbed panko, smoked almonds, herb dressing & goats cheese crumble

## BREAD & BUTTER

 12

Cast iron baked soft potato brioche loaf served with whipped Greidanus honey butter

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## ENTRÉE

### SNAPPER

 41

Pan-seared snapper atop steamed rice served with a coconut calamansi sauce, spicy green curry oil & miso-garlic tossed green beans

### BISON

 45

Rubbed & smoked bison chuck flats cooked medium served with sautéed wild mushrooms & miso-garlic butter-roasted sweet potatoes topped with brown butter sour cream & chili crisp

### CHICKEN BREAST

 39

Roasted chicken breast topped with crispy chicken skin served with creamy mashed potatoes, rich sauce suprême, velvety mushroom purée & glazed asparagus

### BRAISED BEEF

 41

Braised boneless beef shank on a bed of potato puree with Leffer's organic carrots, braised lardons & pearl onions finished with a red wine demi