



HAPPY VALENTINE'S DAY

4 COURSE DINNER | \$50

FIRST COURSE

ROASTED RED PEPPER + SWEET POTATO SOUP

fresh basil crème fraiche + croutons

Wine Pairing: Montelvini Prosecco 5oz Glass | 8

SECOND COURSE *Choice of:*

STRAWBERRY SPINACH SALAD

baby spinach, balsamic vinaigrette, fresh strawberries, goat cheese, candied pecans + sundried cranberries

ROASTED BEET SALAD

fresh artisan greens, sweet herb dressing, roasted beets, blue cheese, hazelnuts + sundried apricots

MAIN COURSE *Choice of:*

BLACKENED 8oz NEW YORK STEAK

argentinean chimichurri sauce, butter whipped potatoes + seasonal pan seared vegetables

Wine Pairing: Morgan Bay Cabernet Sauvignon 5oz Glass | 10

PECAN CRUSTED WILD SALMON

rosemary dijon cream sauce, herb roasted nugget potatoes + seasonal pan seared vegetables

Wine Pairing: Cedar Creek Pinot Noir 5oz Glass | 11

SMOKED CHICKEN FETTUCCINE

smoked bacon, green peas, sundried tomatoes, artichokes, spinach, gorgonzola cream, parmesan cheese + tomato bruschetta

Wine Pairing: Kettle Valley Chardonnay 5oz Glass | 10.5

CRISPY DUCK CONFIT

white bean + polish sausage cassoulet, blistered cherry tomatoes + roasted root vegetables

Wine Pairing: Cedar Creek Pinot Noir 5oz Glass | 11

DESSERT *Choice of:*

SALTED CARAMEL CHOCOLATE TORTE

whipped cream, raspberry jelly + icing sugar

VANILLA BEAN CHEESECAKE

spiced rum marinated strawberries, whipped cream

EXECUTIVE CHEF ANDREW FAWCETT

glovictoria.com



glo
RESTAURANT
+ LOUNGE

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