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OPUS BAR VALENTINE'S MENU

AMUSE

kushi oyster on the half shell, kyobancha jelly,
artisan lemon vinegar-wild honey granité

Pairing: Piper-Heidsieck Brut Cuvee NV, Champagne, France



1ST COURSE

thai, tom yum soup, tempura prawns

or

black cod sashimi, yuzu,
truffle oil, smoked sockeye caviar

*Pairing: Gustav Adolf Schmitt Niersteiner
Spatlese 2007, Germany*



2ND COURSE

asian style lemongrass pheasant,
fennel-pineapple salad, sweet & sour sauce

Pairing: Petaluma Viognier 2007, Australia

or

spicy Indian lobster masala,
curried lentil hash, cumin-popadoms

*Pairing: Dr. Loosen Riesling Kabinett
Wehlener Sonnenuhr, Germany*

or

moroccan spiced lamb chops,
oriental rice, harissa & preserved lemons

Pairing: Marques de Casa Concha Merlot 2006, Chile



3RD COURSE

osaka fruit sushi, pressed sushi rice,
exotic fruit & Granville island "Osake" junmai nama genshu sake



DESSERT

malted chocolate & caramel, caramelized banana's,
chai milk chocolate sauce

Pairing: Taylor Fladgate 10yr old Tawny Port

\$75.00 PER PERSON

plus applicable taxes and 18% gratuity

www.opushotel.com | www.opusbar.ca

