

# THE *Valentine's* TABLE

## WELCOME

AD47 PROSECCO OR ROSÉ & TRUFFLE FRIES 

*\*alcohol free option available*

## TAPAS CHOICE OF ONE

### CHILI PRAWN SUSHI PRESS

crispy tempura prawn, chili garlic crunch aioli, avocado, dashi, watermelon radish, furikake, togarashi

### SHRIMP GYOZA

pan fried, ponzu, wasabi aioli

### KOREAN BBQ WINGS

our famous wings, house made Korean BBQ

## ENTRÉE CHOICE OF TWO

### TRUFFLE MUSHROOM LINGUINI

truffle cream sauce, mushroom medley, spinach, parmesan, herb bread crumb

### GENERAL SHO'S SWEET CHILI POKE BOWL

crispy Tofu, toasted shallot jasmine rice, signature sweet chili garlic sauce, avocado, charred corn, salted cucumber, watermelon radish, puffed togarashi rice, furikake sprinkle

### OVEN ROASTED SALMON

white wine Dijon cream reduction, toasted shallots, melted leeks, charred broccolini, jasmine rice, crispy capers

### STEAK FRITES

premium striploin, Alberta steak spice, shoestring fries, grilled broccolini  
*\*choice of medium rare or medium well*

## BONE-IN STRIPLOIN STEAK FOR 2

this steak offers the perfect balance of tenderness and enhances the savory depth of every bite. Served with house made garlic mashed potatoes and roasted seasonal vegetables. + 10

## SWEETS SHARED PLATE

### CRISPY CHOCOLATE CRUNCH BAR

crunchy milk chocolate base, coffee cheesecake, coffee crisp pieces, chocolate coffee mousse, chocolate drizzle

### TIRAMISU CAKE & ICE CREAM

two layers of vanilla cake, espresso, little bear stracciatella mascarpone ice cream

### SOUR CHERRY CRÈME BRULE CHEESECAKE

original New York-style cheesecake, French custard, buttery graham base. Topped with traditional caramelized sugar and house-made sour cherry coulis