



## ✧ Be My Valentine ✧

THREE COURSE DINNER MENU FOR TUESDAY FEBRUARY 14, 2017

*\$38 per guest* Plus HST and Gratuity

### To Start

#### Roasted Pepper & Tomato Bisque

*with Pecorino Crouton*

#### Apple Pomegranate Salad

*with Butter Lettuce, Goat Cheese, Candied Pecans and Honey Riesling Vinaigrette*

#### Gravlax

*House Cured Atlantic Salmon, Dill Citrus Gournay Cheese and Pumpnickel Rye*

#### Flatbread

*with Tomato Pomodoro, Chorizo, Pancetta, Roasted Peppers and Parmesan*

### The Main

#### Roast Prime Rib of Beef

*with Wild Mushroom Ragout, Cabernet Jus,  
Salt and Herb Crusted Roast Potatoes and Seasonal Vegetables*

#### Chicken Saltimbocca

*Prosciutto Wrapped Chicken Supreme Stuffed with Provolone and Sage  
served with a Pan Jus, Salt and Herb Crusted Roast Potatoes and Seasonal Vegetables*

#### Seafood Linguini

*with Lobster, Shrimp, Mussels, Sweet Peppers, Scallions and Chardonnay Cream Sauce*

#### Wild Mushroom Risotto

*with Parmesan*

### Something Sweet

Cinnamon Heart Crème Brulee

Strawberry Ice Wine Crepes

Chocolate Truffle Cheesecake