



## ⇒ Be My Valentine ⇒

THREE COURSE DINNER MENU FOR WEDNESDAY FEBRUARY 14, 2018

**\$41.50 per guest** Plus HST and Gratuity

### To Start

#### Farmhouse Caesar Salad

*Romaine hearts, ciabatta croutons, pancetta, shaved parmesan and housemade dressing*

#### Prawn Cocktail

*Served ice cold with horseradish and chipotle tomato jam*

#### Flatbread

*with sundried tomato marinara, asiago cheese, prosciutto, chorizo and caramelized shallots*

### The Main

#### Roast Prime Rib of Beef

*10 oz of slow roasted dry aged beef served with  
smashed potatoes, seasonal vegetables, Yorkshire pudding and cabernet reduction*

#### Caprese Chicken

*Tomato and Fiore de Latte stuffed chicken  
served on a bed of linguini pomodoro with sweet peppers and fresh basil*

#### Pan Seared Salmon

*with housemade pepper jelly glaze  
on a bed of wild rice pilaf and seasonal vegetables*

#### Vegetarian "Spaghetti" & Risotto Balls

*Spiralized zucchini noodles with risotto balls, marinara sauce and shaved parmesan*

### Something Sweet

#### Blueberry Icewine Sweet Pastry "Ravioli"

*with Crème Anglaise*

#### Warm Roasted Strawberries Romanoff

*over Vanilla Ice Cream*

#### Chocolate Truffle Cheesecake