

✧ *Be My Valentine* ✧

THREE COURSE DINNER MENU FOR THURSDAY FEBRUARY 14TH, 2019

\$42.95 PER GUEST PLUS HST AND GRATUITY

GUEST CHOICE OF ONE ITEM FROM EACH COURSE.

TO START

Baked French Onion Soup

Pear & Gorgonzola Salad

Portobello Mushroom & Goat Cheese Tart

THE MAIN

Roast Prime Rib of Beef

10 OZ OF SLOW ROASTED DRY AGED BEEF
ROASTED GARLIC YORKSHIRE PUDDING, RED WINE
PAN JUS, WITH ROASTED MINI POTATOES AND
SEASONAL VEGETABLE MEDLEY

Chicken Pipérade

PANKO CRUSTED CHICKEN BREAST STUFFED WITH
PROVOLONE CHEESE, WITH ROASTED PEPPERS, SAN
MARZANO TOMATOES AND FRESH BASIL.
ROASTED MINI POTATOES AND SEASONAL
VEGETABLE MEDLEY.

Root Vegetable Tower

TURNIPS, BEETS, SWEET POTATO, RED ONION,
CHICKPEA ROMESCO AND EDAMAME PUREE
ROASTED MINI POTATOES AND SEASONAL
VEGETABLE MEDLEY

Lobster and Shrimp Ravioli

LOBSTER, SHRIMP AND CHEESE STUFFED RAVIOLI
RIESLING CITRUS CREAM SAUCE AND WARM
BREADSTICK.

SOMETHING SWEET

Cinnamon Heart Crème Brûlée

Raspberry Chocolate Mousse

WITH FRESHLY WHIPPED CREAM

Icewine Glazed Strawberry Crepes

WITH VANILLA CREME ANGLAISE AND FRESHLY WHIPPED CREAM