

✧ *Be My Valentine* ✧

THREE COURSE DINNER MENU FOR FRIDAY FEBRUARY 14TH, 2020
\$44.95 PER GUEST PLUS HST AND GRATUITY. GUEST CHOICE OF ONE ITEM FROM EACH COURSE.

TO START

Baked French Onion Soup

Apple Blueberry Salad

*BOSTON LETTUCE, SLICED APPLES, FRESH BLUEBERRIES, FETA CHEESE, TOASTED ALMONDS
BLUEBERRY LEMON VINAIGRETTE*

Antipasto "Pisa"

*TOWER OF GARLIC TOAST, TOMATO, FIOR DE LATTE CHEESE, BASIL, SALAMI, ROASTED PEPPER, PROSCIUTTO,
PEPPERONCINI, STUFFED OLIVES WITH PESTO OIL AND BALSAMIC GLAZE*

THE MAIN

Roast Prime Rib of Beef

10 OZ OF SLOW ROASTED DRY AGED BEEF
ROASTED GARLIC YORKSHIRE PUDDING, CABERNET
PAN JUS, WITH BUTTER CRUSTED POTATOES AND
SEASONAL VEGETABLE MEDLEY

Chicken Milanese

LIGHTLY BREADED CHICKEN BREAST WITH PORCINI
MUSHROOM SAUCE SERVED ON A BED OF CREAMY
SAFFRON RICE WITH A SEASONAL VEGETABLE
MEDLEY.

Baba "Canoe"

ROASTED EGGPLANT BOATS STUFFED WITH
ZUCCHINI, PEPPERS, ONION, PORTABELLO
MUSHROOMS, TOMATOES AND MANCHEGO CHEESE,
SERVED ON BED OF CREAMY SAFFRON RICE.

Linguini Pescatore

FRESH LINGUINI WITH SHRIMP, SCALLOPS, MUSSELS
AND CLAMS WITH GRAPE TOMATOES AND SWEET
DROP PEPPERS, TOSSED IN A DRY ROSE AND SAN
MARZANO TOMATO SAUCE, FINISHED WITH
GREMOLATA.

SOMETHING SWEET

Cinnamon Heart Crème Brûlée

Warm Chocolate Lava Cake

WITH FRESHLY WHIPPED CREAM

Strawberry White Chocolate Cheesecake "Maison"