



VALENTINE'S DAY DINNER MENU

APPETIZERS

French Onion Soup

Classic French Onion Soup / Toasted Baguette Croutons/ Gruyere Cheese

Cranberry & Pistachio Baked Brie

Double Creme Brie / Cranberry Compote / Toasted Pistachios / Crispy Baguette

Berry Spinach Salad

Baby Spinach / Blueberries / Raspberries / Toasted Almonds / Red Onion / Feta Cheese / Raspberry Vinaigrette

MAIN

Braised Beef Boneless Short Ribs

Red Wine Jus / Parsnip Puree / Blistered Tomatoes / Asparagus

Mediterranean Pan Seared Trout

Rainbow Trout / Tzatziki / Lemon Roasted Potatoes / Asparagus

Creamy Mushroom Risotto

Wild Mushroom Blend / Mozzarella & Parmesan / Parsley

Crispy Sage & Lemon Roast Chicken

Pan Seared Chicken Breast / Lemon Sage Cream Sauce / Apple Cranberry Wild Rice / Asparagus

DESSERT

Strawberry Napoleon

Heart Shaped Puff Pastry / Strawberry Whipped Cream / Fresh Strawberries / White Chocolate Drizzle

Dark Chocolate Brownie Cheesecake Dome

Dark Chocolate Dome / Double Fudge Brownie / Vanilla Cheesecake Filling / Caramel Sauce

Cinnamon Heart Crème Brulee

Classic Crème Brulee flavoured with Cinnamon Hearts

\$59.95 PER PERSON PLUS TAXES AND GRATUITY