

Valentine's Dinner MENU

Rustic Farmhouse Sourdough
Whipped Honey Brown Butter

Appetizer

French Onion Soup

Classic French Onion Soup / Toasted Baguette / Gruyere Cheese

Pear & Mascarpone Flatbread

Hand Pulled Dough / Fresh Mozzarella / Sliced Pear / Mascarpone / Walnuts
Balsamic Reduction / Pea Sprouts

Root Vegetable Melange

Roasted Brussel Sprouts / Golden & Purple Beets / Butternut Squash / Rosemary Thyme
Vinaigrette / Parmesan Cheese

Main Course

Peppercorn NY Strip

Peppercorn Sauce / Roasted Potatoes / Blistered Tomatoes / Asparagus

Seafood Paella

Jumbo Shrimp / Mussels / Chorizo / Sofrito Rice / Bell Pepper / Lemon

Artichoke & Pecorino Ravioli

Housemade Ravioli / Artichoke & Pecorino Filling / Lemon Garlic White Wine Sauce /
Shaved Parmesan

Traditional Schnitzel

Pork Schnitzel / Hunter Sauce / Spaetzle / Braised Red Cabbage

Dessert

Chocolate Souffle

Dark Chocolate Souffle / Raspberry Coulis / Fresh Berries / Icing Sugar

Salted Butterscotch Panna Cotta

Vanilla Panna Cotta / Salted Butterscotch / Maldon Salt

Cinnamon Heart Creme Brulee

Classic Creme Brulee flavoured with Cinnamon Hearts

Available Friday February 13th and Saturday February 14th, 2026
\$74.95 per person plus tax and gratuity