

 VALENTINE'S DINNER

February 14th, 2017

FIRST COURSE (choice of)

White & Purple Endive Salad

Boston lettuce, goat cheese and roasted pistachio nuts tossed in a truffle orange dressing

Lobster Bisque

ENTRÉE COURSE (choice of)

Filet Mignon with a wild mushroom cabernet sauce

Breast of Free Range Chicken stuffed with ricotta cheese,
fresh basil and currants, with a black truffle sauce

Shrimp & Lobster Fettuccini with a cognac sundried tomato pesto light cream sauce

Home Made Pasta with baby vegetables, chanterelle mushrooms, pine nuts,
fresh herbs & extra virgin olive oil

Lobster Ravioli with a champagne cream sauce and topped with Osetra caviar

Maple Leaf Farm Duck Breast with an orange and passion fruit Drambuie sauce

Pan-Seared Sea Scallops with a roasted bell pepper coulis

Sautéed Halibut with a champagne and sweet opal basil asparagus sauce

Grilled Pork Chop with a dry cherry and dried apple glaze

Grilled New Zealand Lamb Chops with a grain mustard mint jelly sauce

DESSERT COURSE

(choice of)

Hearts of Belgian Chocolate Flourless Torte with a raspberry/vanilla sauce

Mixed Berries with crème anglaise

Souffles chocolate, raspberry or grand-marnier

\$65.00 per person (not including tax or gratuity)