



VALENTINE'S DAY

FIRST COURSE

Choice of

BABY MIXED GREENS

White balsamic vinaigrette, candied walnuts, goat cheese crostini, sautéed prawns

LOBSTER BISQUE

ENTRÉE

Choice of

ROASTED GAME HEN

Sausage and faro stuffing, green beans, au jus

FILET OF BEEF

Yukon gold potato puree, green bean, black pepper demi-glace

SEARED SCALLOPS

Lemon saffron parsnip puree, roasted cipollini onions, blood orange reduction

GORGONZOLA AND WALNUT RAVIOLI

Walnut cream sauce, micro arugula

DESSERT

Choice of

RASPBERRY POT DE CRÈME

MINI CROQUE EN BOUCHE

CHOCOLATE DECADENCE

\$79.00 PER PERSON