



VALENTINE'S MENU
FEBRUARY 12, 13, 14, 2016

Amuse Bouche

Prawn & Avocado

Appetizers

Poached Shrimp with Lemon Horseradish Dipping Sauce

Or

Radicchio & Arugula Salad with Roasted Pepper and Chestnut Crostini

Or

Smoked Duck Breast with Mango Pomegranate Guacamole

Or

Oyster with Apple Mignonette

Intermezzo

Lemon Raspberry Granita

Mains

Beef Tenderloin with Stuffed Mushroom & Risotto, Roasted Root Vegetables and Avocado

Hollandaise

Or

Pan Seared Sea Bass with Pearl Onions, Roasted Beets & Caribbean Broth

Or

Homemade Risotto with Red Beets, Parsnip, Parmesan & Truffle Oil

Dessert

Warm Chocolate Cake with Late Harvest Raspberry Sauce

Or

Homemade Red Beet Cheesecake with Blood Orange Sauce

Coffee & Tea

\$ 70.00 per person plus taxes and gratuity

