

# VALENTINE'S DAY MENU

*Fri. Feb. 10<sup>th</sup> – Sun. Feb. 12<sup>th</sup>*

*Tuesday February 14<sup>th</sup>*

*Fri. Feb 17<sup>th</sup> – Sun. Feb. 19<sup>th</sup>*

*Amuse Bouche*

*Prawn and avocado*

*Appetizers*

*Oysters topped with muddy Caesar*

*Or*

*Warm mushroom salad with Oyster, Cremini, Shiitake and  
butter mushrooms served with cheese toast*

*Mains*

*Chateaubriand beef tenderloin with  
Béarnaise sauce and Chateau potatoes  
(2 people minimum)*

*Or*

*Lobster Tails Steamed in Beer broth served with sweet potato ravioli  
and brown butter*

*Or*

*Homemade risotto with red beets, hearts of palm and parmesan*

*Dessert*

*Warm chocolate cake with Late Harvest raspberry sauce*

*Or*

*Red beet and almond milk Pana Cotta*

*\$ 70.00 per person plus taxes and gratuity*

