



# VALENTINE'S DAY MENU

*3 courses \$55.95 per person  
(HST & Gratuities Not Included)*

## Starters

BUTTERNUT SQUASH SOUP  
Toasted Almonds / Creme Fraiche

SMOKED SALMON  
Avocado Crema/Pickled Beets/Watermelon Radish/Grilled Crostini

BREADED BRIE CHEESE  
Black Bean & Avocado Salsa

CLASSIC CAESAR SALAD  
Smoked Bacon/Garlic Croutons

VINE RIPENED TOMATOES & FIOR DI LATTE MOZZARELLA  
Fresh Figs/Organic Arugula

## Entrees

BAKED LAMB WELLINGTON  
With Goat Cheese & Spinach. Served with a Rosemary & Balsamic Jus

VEAL MARSALA  
Tender Veal Medallions in a Marsala Wine Sauce

SEAFOOD PAELLA  
Shrimp, Chicken, Mussels, Chorizo & Squid on Saffron Infused Bomba Rice

PAN SEARED ARTIC CHAR  
With Swiss Chard, Lemon Gnocchi & Citrus Beurre Blanc

MUSHROOM STUFFED CHICKEN  
in a Port Wine Reduction

CHAR GRILLED 10 OZ NEW YORK STEAK  
With a Brandy Peppercorn Sauce

## Dessert

CHOCOLATE POT DE CREME

FRANGELICO CREME BRULE

RASPBERRY CHEESECAKE

WARM PHYLLO WRAPPED BANANA  
With Chocolate Ganache

