

SOLSTICE



RESTAURANT AND WINE BAR

EST 2005



VALENTINE'S DAY MENU

STARTERS

ROASTED CAULIFLOWER & PARMESAN SOUP
With a Truffle Crostini

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

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

VEAL MARSALA
Tender Veal Medallions in a Mushroom & 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

EGGPLANT PARMIGIANA

DESSERT

FLOURLESS CHOCOLATE CAKE
With a Marscarpone Crema

FRANGELICO CREME BRULE

RASPBERRY CHEESECAKE

WARM PHYLLO WRAPPED BANANA
With Chocolate Ganache

**3 COURSES \$55.95 PER PERSON
(HST & GRATUITIES NOT INCLUDED)**

**Enjoy 20% off Bottles of Wine
(House & Feature Wines NOT INCLUDED)**