# Valentine's Day

## MENU

~ beginning with ~

Soup
Cream of butternut squash.

~ or ~

P. E. I. mussels and julienne parsnip and plum tomato in a horseradish cream sauce.

~ or ~

Crisp lettuce mixed with Kalamata olives, English cucumbers, bell peppers, red onions, tomatoes, and feta cheese in an oregano olive oil vinaigrette.

~ or ~

Mixed baby greens tossed with fresh tomatoes, cucumbers, bell peppers, and red onions, tossed with a flavourful balsamic and extra-virgin olive oil dressing.

~ or ~

Crisp romaine lettuce and chopped garlic crostini tossed in our homemade creamy garlic caesar dressing.

~ followed by ~

Linguine pasta with black tiger shrimp, scallops, Atlantic salmon, arugula, roasted red peppers, and oyster mushrooms tossed in roasted garlic and lemon olive oil sauce.

~ or ~

Bacon wrapped chicken breast stuffed with jalapeno peppers and cheddar cheese. Topped with honey mustard cream sauce, served with herb roasted potatoes and steamed vegetables.

~ or ~

Filo wrapped sole fish stuffed with ricotta cheese and spinach topped with citrus cream sauce served with rice pilaf and steamed vegetables.

~ or ~

Pan roasted duck breast with strawberry red wine sauce served with buttered gnocchi and steamed asparagus.

~ or ~

Pan roasted rack of lamb with fresh mint peppercorn sauce, served with roasted zucchini wrapped potato rösti and steamed vegetables.

~ or ~

Bacon wrapped filet mignon with peppercorn sauce served with mashed potatoes and steamed vegetables.

~ or ~

Roasted pork loin with gravy served with mashed potatoes and steamed vegetables.

~ or ~

Veal schnitzel with mushroom demi cream sauce served with mashed potatoes and steamed vegetables.

~ completed with ~

Pecan fudge cheesecake

~ or ~

Crème brulee

~ or ~

Warm white chocolate lava cake with vanilla ice cream

~ or ~

Super caramel crunch

~ $42 per person ~