

MARLOWE VALENTINE'S DAY MENU 2012



\$45 PER PERSON
3 COURSE MENU

APPETIZERS

Cream of Roasted Red Beet

Roasted Red Beets, Garlic, Fresh Thyme and a touch of Cream

or

Seared Sea Scallops

Pan Seared, Herb Marinated Sea Scallops served on a bed of Baby Arugula. Drizzled with Passion Fruit Vinaigrette and topped with Kiwi Relish

or

Smoked Brie and Strawberry Salad

House Smoked Brie Cheese and Spicy Candied Pecans on Fresh Baby Greens tossed with a Strawberry Vinaigrette and Aged Balsamic Vinegar

or

Black Tiger Shrimp

Black Tiger Shrimp stuffed with Crab and Shrimp Mousse, Served on a bed of Asian Coleslaw

ENTREES

Braised Lamb Shank

New Zealand Lamb Shank Braised with Shiraz Red Wine and Root Vegetables. Served on Roasted Garlic Mashed Potatoes with Wild Mushroom Demi

or

House Smoked Espresso Crusted Short Ribs

Espresso Crusted AAA Beef Short Rib Smoked with Espresso Beans, Cherry and Apple Wood Chips. Served with Rappini, Roasted Sweet Potatoes and Raspberry Demi Reduction

or

Salmon Roulade

Fresh Atlantic Salmon stuffed with Black Tiger Shrimps, Lobster and Crabmeat. Served with Roasted Purple Potatoes, Sautéed Spinach and topped with Red Beet Infused Béarnaise Sauce

or

Marlowe Chicken Schnitzel

Breaded Chicken Breast stuffed with Roasted Red Peppers, Ontario Goat Cheese, Smoked Gouda and Sautéed Baby Spinach. Served with Herb Crusted Potato Wedges, Chef's Vegetables and Camembert Cream Sauce

or

Grilled Vegetable & Tofu Lasagna

Fresh Pasta Sheets Layered with Grilled Eggplant, Yellow & Green Zucchini's, Grilled Tofu, House Smoked Mozzarella and Ricotta Cheese. Topped with Italian Plum Tomato and Fresh Basil Rose Sauce

DESSERT

Crispy Pistachio & White Chocolate Custard Napoleon

Crispy Phyllo Pastry Layered with Brown Sugar, Pistachio Nuts, Haagen Daz Vanilla Ice Cream, White Chocolate Custard and Fresh Fruit. Drizzled with Spiced Port Reduction

or

Chocolate Heart Mousse Cake

Chocolate Cake layered with a light Chocolate Mousse topped with Chocolate Ganache Frosting. Drizzled with Milk Chocolate Sauce